



Tentua Santa Seraffa Gavi del Comune di Gavi, Gavi DOCG 2022

INIAR9047 TENUTA SANTA SERAFFA PIEMONTE,
ITALY

13% | 6 x 75cl | Cork

Cortese 100%

Vegetarian, Vegan, Sustainable

In the 13th century the Hermitage of Santa Seraffa, on the border between Val Scrivia and the village of Gavi, was a destination for wayfars and pilgrims, who were also attracted by the wines produced by the Cistercian monks. The estate has a rather chequered history... Originally owned by the Lomellini family from Genova, the estate was later donated to the local bishop who built a convent. In the 18th Century the Spinola family from Genova, turned the convent into a residential Villa. However, during the second world war the building was abandoned - the local Rusca family bought the property in 1970 and planted the first vineyards. Somewhere along the way the estate's name changed from Santa Seraffa to Santa Seraffa.

Boutinot
WINES

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PRODUCTION

The vines, planted on a mixture of soils - but with a clay base, are nurtured from bud-break to harvest. The 100% Cortese grapes typically ripen relatively late (end of September / start of October) and undergo a very careful pressing in the winery to avoid oxidation of the juice. Whole bunch pressing is utilised to retain higher acidity levels and a more floral, textured style. After static settling for 48 hours, to separate the lees from the juice, the clean juice is racked for fermentation in stainless steel. The wine then enjoys a period of maturation on fine lees before bottling – for longevity and freshness in bottle.

TASTING NOTE

A clean, pure expression of Gavi. The nose has hints of citrus, green-apple and exotic fruit, the palate fresh and mineral, with a sustained finish.

FOOD MATCH

This wine is a perfect accompaniment to seafood and shellfish - unsurprising for a wine sourced just 35km from the Ligurian coast.

NOTES