



DUCHESSALIA®
SANTO STEFANO BELBO

GAVI DOCG

VINE VARIETY: Cortese

COLOUR: Pale straw yellow with light greenish reflections

BOUQUET: Quite intense, recalling the floral and fruity aromas of spring

FLAVOUR: Harmonious, with right body and acidity

ALCOHOL CONTENT: 12,5% Vol.

MATCHINGS: It is perfect for the whole meal, from light hors d'oeuvres to first courses with vegetable sauce, from soups to fish or white meat dishes

SERVING TEMPERATURE: 10° C

In the fog-kissed hills of Piedmont, where the Cortese grape has found its noblest expression for centuries, Gavi is born with quiet aristocracy. In the glass, it glows with a pale straw-yellow brilliance, shot through with greenish flecks that mirror the morning light filtering through the region's famous hazelnut groves. This is a wine of refinement, not fireworks.

The nose is a delicate whisper: white flowers, green apple, and a hint of almond blossom, underscored by a distinctive flinty minerality that speaks of the limestone-rich soils. On the palate, it is crisp and linear – a razor's edge of freshness – with flavors of citrus zest, green pear, and a lingering saline note that evokes the Ligurian coast just beyond the hills. The finish is long, clean, and beautifully austere.

Gavi is the white wine that thinks it's a red: structured, age-worthy, and utterly serious. Enjoy it now for its youthful verve, or let it rest 2–3 years to develop honeyed complexity and a richer texture. A natural companion to seafood pasta, grilled fish, and creamy risottos, it also stands proudly alongside pesto, fried calamari, and fresh goat cheeses.

