

Regaldina Gavi 2021 – Terre di Matè

PRODUCER Terre di Matè - Only 4,5 hectares under cultivation and the total yearly production is round 10.000 bottles.

WINE REGION Piemonte - The vineyards are located in Tassarolo (Alessandria's province).

APPELLATION Gavi DOCG – Established in 1974, the tiny Gavi wine appellation includes only 11 municipalities which all benefit from the climatic influences from the Alps mountain ranges, but also the cooling influences from the Mediterranean, especially during summer.

VARIETAL 100% Cortese.

ALTITUDE 250 meters above sea level (South exposure).

SOILS Clay and limestone marked by salty minerals.



AGE OF THE PLANTS: The oldest vineyards were planted in 1990 and since 2021 they are all trained according to certified organic practices. No chemicals or herbicides sprayed. Plant density: 4.000/ha

YIELDS PER HECTARE 70 hl /ha

TRAINING SYSTEM Guyot.

HARVEST Manual. 3rd week in Sept with plastic bins of 15 kg capacity. The fruit is immediately carried to the cellar for the double sorting and destemming.

VINIFICATION The must ferments in stainless steel vats with the only the indigenous yeast (no inoculated yeast). The wine ages for 6 months and then is bottled during the following spring. Direct pressing. In the cellar no

clarification (therefore it's vegan friendly) and filtrations. Two rackings (no pumps, just gravity). A tiny quantity of sulphites is added during the racking and before the bottling. Total sulphites at bottling: 50 m/l

BOTTLES PRODUCED 5.000 **ALCOHOL BY VOL.** 12,50%

WINE DESCRIPTION Intense straw yellow at sight. The nose is reminiscent of chamomile and peach. The mouthfeel is fresh, intense and salty, with a slight bitter almond like finish. The short maceration provides a nice richness in the palate.

FOOD PAIRING Regaldina's acidity makes it wonderfully food-friendly. Serve it with starters and vegetable dishes, but also pairs well with many cheeses like Brunet, Taleggio, Stracchino, Robiola and Capra Sarda. The tart, fresh pear notes make Gavi wines ideal with white fish and other seafood dishes. This winemaking region is also close to Liguria's coastal area where pesto originated and the wine pairs well with pestos and other herb-forward pasta sauces. To be served between 10 and 12° C

Certification: Terre di Matè is certified organic and vegan.

Membership: The estate is a proud member of VI.TE Vignaioli e Territori, a natural association of growers with a strict protocol.