



TENUTA SAN GIACOMO



Tenuta San Giacomo lies very few miles from the Gavi centre, on the hills of the Ligurian Pre-Appennines. The estate owns 20 hectares of vineyards, cultivated according to the passion and the tradition of the Bergaglio family who has played a significant role in the birth and growth of Gavi di Gavi for three generations. The family firmly believes in the principle that great wines come from the vines first of all; therefore they devote themselves entirely to the most careful cultivation of vines, strictly respecting the territory and the environment.

DERTHONA COLLI TORTONESI DOC

TASTING NOTES

Grape: 100% Timorasso, vineyards in Monleale.

Fermented in temperature-controlled stainless steel tanks. Aged in steel tanks on its lees for 8 months, with the aid of bâtonnage, more often in October-January and less February-May.

Bottled early June.

Intense gold color.

When young, it opens with floral notes of acacia, intense fruity scents of pear, with a hint of tropical fruits and honey aromas.

As it ages, it gains in mineral complexity and tertiary notes, showing dried fruit, almond and honeyed notes.

Serving temperature: 50F

