

| <i>Code</i> | <i>Producer</i> | <i>Country</i> | <i>Region</i> |
|------------------|-----------------|----------------|---------------------|
| RADGAV | Cascina Radice | Italy | Piedmont |
| <i>Varieties</i> | <i>ABV</i> | <i>Oak</i> | <i>Capsule Type</i> |
| Cortese | 12% | No | Cork |



Background

Father and son, Roberto and Andreas Mazzei took on Cascina Radice winery in the 90s. The property dates back to the 1890s and is surrounded by the hilly countryside in the small town of Moasca. The pair have worked tirelessly to modernise production without compromising on the passion and care required to maintain the vineyards.

Winemaking

Vines are found in the area of Gavi (Alessandria) on clay and marl soil.

Cortese grapes are picked, crushed and pressed to retain freshness and flavour. Vinification occurs in stainless steel tanks under controlled temperatures then stored in steel tanks for 6 months before bottling.

Tasting & Pairing

Delicate blossom and slight minerality on the nose. Green apple, citrus and pear on the palate. Excellent freshness with a nice balance of acidity.

Excellent with fish and seafood or a light broth.

Sustainability & Extra Information

n/a