Gavi DOCG

Tenuta del Melo

Crisp, elegant Cortese with bright citrus, a touch of honey and a refreshing almond finish.

Country	Italy
Region	Piedmont, Gavi DOCG
Grapes	100% Cortese
Vintage	2024
Alcohol	13% ABV
Bottle size	750 ml
Style	White, crisp, dry and mineral
Farming	Certified organic and biodynamic
Suitability	Vegan and vegetarian



Tasting note

Bright citrus and candied lemon aromas are joined by a gentle hint of honey. Dry and lively on the palate, with fresh acidity balanced by a rounded texture from time on the lees. A delicate almond note lingers on the finish, making it particularly good with seafood.

The producer

Tenuta del Melo belongs to the Rossi Cairo family, who also own La Raia and Tenuta Cucco. Set in the hills of Gavi, the estate grows Cortese and Barbera on mineral-rich marl soils. Organic and biodynamic farming underpin the family's approach, with grass between the vine rows and preparations to support soil fertility.

Winemaking

Cortese grapes are handpicked around mid-September, carefully sorted, destemmed and gently pressed. After natural settling, fermentation takes place in stainless steel at around 18°C for 15–20 days. The wine then rests on its lees for three months, adding texture before cold stabilisation and bottling.

Food pairing

Grilled sea bass, scallops, seafood risotto, pesto pasta or fresh young cheeses.