

# Antario

Nobody knows with certainty when humans began to grow vines, but we do know that for thousands of years they have looked to the sky and the stars for guidance in making the best choices. Antario takes its name from Antares, the brightest star of the Scorpio constellations, and is a selection of iconic wines coming from the best vineyards in Piedmont.

## GAVI DOCG

**Grapes:**  
Cortese.

**Vineyard:**

Selected vineyards grown on the hills of Monferrato, between 250 and 450 meters above sea level, a geographical area located in the south-eastern corner of Piedmont, which is a physical and geological frontier where the great plain and the mountain, the alluvial soils and outcrops of remote eras meet. As Cortese grapes are not naturally rich in sugars, the yield is limited to a maximum of 70-80 q/ha in order to preserve the balance of the wine.

**Harvest:**

The grapes are carefully harvested by hand in mid-September.

**Vinification:**

The grapes are de-stemmed and immediately soft pressed in pneumatic presses and separated from the skins. Selected yeasts are added to start fermentation quickly. Fermentation is temperature controlled at 18-20 °C in stainless steel. Once the fermentation is complete, the wine is raked, then kept on its fine lees until the end of January. Malolactic is not carried out in order to retain optimum acidity and freshness. In order to preserve maximum freshness, the wine's temperature is kept constantly low.

**Winemaker's notes:**

Intense bouquet, fresh fruity palate, with a complex finish, reminiscent of almonds. Excellent as aperitif or paired with hors d'oeuvres and vegetable first courses. Perfect also as accompaniment to seafood,

