



GAVI DEL COMUNE DI GAVI D.O.C.G.

Grape Variety:
Cortese 100%.

Soil Composition
Sandy.

Vineyard:
Located in the municipality of Gavi.

Vine Training System:
Simple Guyot.

Exposure:
South/South-West.

Yield:
9.500 kg/ha.

Altitude:
350 - 450 m above sea level.

Harvest:
Manual.

Total Surface Area:
6,8 ha.

Wine Making: Fermentation (12 days) in steel barrels at a controlled temperature of 18° C.

Wine Ageing: In steel for three months.

Tasting Notes: Made exclusively from Cortese grapes grown within the Comune of Gavi, it is a fresh and very drinkable wine. The bouquet is fruity and floral with mineral notes, pleasantly dry flavours, with an elegant, well-balanced acidity and a delicate almond finale.

Serving Suggestions: Hors d'oeuvres, light appetisers and fish dishes, particularly shellfish. Really stands out paired with mild cheeses. Serve at a temperature of 8°/10°C.