

# CANTINA PRODUTTORI DEL GAVI



## AURELIANA Gavi DOCG

*Controlled and Guaranteed Designation of Origin*



*Intense straw yellow colour.*

*Smells of ripe fruits with light notes of vanilla; on the whole delicate but complex.*

*The palate is characterised by good freshness and moderate acidity; harmonious with a good balance.*

*It goes perfectly with light first courses, white meats, fish, cheese, but also with red meats.*

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<b>First year of production</b>	2000
<b>Number of bottles produced</b>	6,000
<b>Grapes</b>	Cortese
<b>Blending</b>	80% steel – 20% barrique
<b>Exposure and altitude</b>	South, 290/300 metres above sea level
<b>Soil type</b>	predominantly red clay-based alluvial
<b>Vine cultivation method</b>	Guyot 4500 plants /ha
<b>Average age of the vines</b>	30 years
<b>Grape yield per hectare</b>	80 q per hectare
<b>Time of harvest</b>	middle of September,
<b>Fermentation tanks</b>	stainless steel – barrique
<b>Fermentation and maceration</b>	temperature-controlled at 15° C for 20 days
<b>Malolactic fermentation</b>	no
<b>Refinement and ageing</b>	steel at least five months on fine lees; barrique four months with bâtonnage weekly. In the bottle one/two months
<b>Alcohol content</b>	13% ABV