

CANTINA PRODUTTORI DEL GAVI



BRUT Gavi DOCG

Traditional Method Sparkling Wine



The Gavi Brut is a sparkling wine, obtained with the traditional method. The secondary fermentation occurs in the bottle for about 30 days at the temperature of 13°C. Following this, there is a period 9-10 months at least of refining on yeast lees. The entire wine-making process is carried out bottle by bottle totally by hand.

First year of production	<i>1981</i>
Number of bottles produced	<i>7,000</i>
Grapes	<i>Cortese</i>
Blending	<i>steel</i>
Exposure and altitude	<i>South, 290/300 metres above sea level</i>
Soil type	<i>predominantly red clay-based alluvial</i>
Vine cultivation method	<i>Guyot 4500 plants/ha</i>
Average age of the vines	<i>30 years</i>
Grape yield per hectare	<i>95 q per hectare</i>
Time of harvest	<i>middle of September</i>
Fermentation tanks	<i>stainless steel</i>
Primary fermentation	<i>temperature-controlled at 12°C for 20 days</i>
Secondary fermentation	<i>in the bottle for a month</i>
Refinement and ageing	<i>in the bottle at least 9-10 months on fine lees</i>
Alcohol content	<i>12.5% ABV</i>