

CANTINA PRODUTTORI DEL GAVI



DIVINO Piemonte Cortese Controlled Designation of Origin



*Straw yellow colour.
Intense and floral fragrance.
In the mouth a good minerality with a proportionate acidity, round and well-balanced.
This wine can be served as an aperitif, but goes perfectly with light first courses, cheese, fish dishes and white meat.*

First year of production	1999
Number of bottles produced	12,000
Grapes	Cortese
Blending	steel
Exposure and altitude	South, 290/300 meters above sea level in areas neighbouring on the municipality of Gavi
Soil type	predominantly red clay-based alluvial
Vine cultivation method	Guyot 4500 plants /ha
Average age of the vines	30 years
Grapes yield per hectare	90 quintals per hectare
Time of harvest	middle of September
Fermentation tanks	stainless steel
Fermentation and maceration	temperature-controlled at 15° for 20 days
Malolactic fermentation	no
Refinement and ageing	steel at least three months on fine lees. In the bottle one/two months
Alcohol content	12% ABV