

CANTINA PRODUTTORI DEL GAVI



ETICHETTA NERA

Gavi del Comune di Gavi
Controlled and Guaranteed Designation of Origin



*Straw yellow with greenish highlights.
Delicate and fine perfume, floral and fruity scents.
Fresh and sapid in the mouth thanks to good acidity.
It can be served as an aperitif but it is also an excellent
accompaniment to light first courses, white meat, fish
and cheese.*

First year of production	<i>1980</i>
Number of bottles produced	<i>50,000</i>
Grapes	<i>Cortese</i>
Blending	<i>steel</i>
Exposure and altitude	<i>South, 290/300 metres above sea level in the municipality of Gavi</i>
Soil type	<i>white tufa soil</i>
Vine cultivation method	<i>Guyot 4500 plants/ha</i>
Average age of the vines	<i>40 years</i>
Grapes yield per hectare	<i>90 quintals per hectare</i>
Time of harvest	<i>middle of September</i>
Fermentation tanks	<i>stainless steel</i>
Fermentation and maceration	<i>temperature-controlled at 15°C for 20 days</i>
Malolactic fermentation	<i>no</i>
Refinement and ageing	<i>steel at least three months on fine lees. In the bottle one/two months</i>
Alcohol content	<i>12,5% ABV</i>