

CANTINA PRODUTTORI DEL GAVI



FORTEZZA

Charmat method sparkling wine

Sparkling wine obtained by secondary fermentation in a pressure-resistant stainless steel tank at a temperature of 15° C for 20/25 days. Excellent as an aperitif, but very good as all-course wine too.



Number of bottles produced	<i>14,000</i>
Grapes	<i>Cortese</i>
Blending	<i>steel</i>
Exposure and altitude	<i>South, 290/300 metres above sea level, South Piedmont</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>20 years</i>
Grapes yield per hectare	<i>130 q 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>
Secondary fermentation	<i>temperature-controlled at 14° C in a pressure-resistant steel tank</i>
Refinement and ageing	<i>steel at least three months on fine lees</i>
Alcohol content	<i>12.5% ABV</i>