

# CANTINA PRODUTTORI DEL GAVI



## G

Gavi DOCG

*Controlled and Guaranteed Designation of Origin*



*Intense straw yellow colour.  
Fruit scents as banana and peach with a light almond note. Delicate but at the same time extremely intense fragrance.  
In the mouth fresh, gentle with a well-balanced taste and a full body.  
Thanks to its important texture, it goes well with light first courses, white meat, fish, cheese up to red meat.*

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<b>First year of production</b>	2006
<b>Number of bottles produced</b>	6,000
<b>Grapes</b>	Cortese
<b>Blending</b>	steel
<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>	40 years
<b>Grapes yield per hectare</b>	80 quintals per hectare
<b>Time of harvest</b>	middle of September
<b>Fermentation tanks</b>	stainless steel
<b>Fermentation and maceration</b>	thermo-controlled at 15° for 20 days
<b>Malolactic fermentation</b>	no
<b>Refinement and ageing</b>	steel at least six months on fine lees. In the bottle one/two months
<b>Alcohol content</b>	13,5% ABV