

CANTINA PRODUTTORI DEL GAVI



GG

Gavi del Comune di Gavi

Controlled and Guaranteed Designation of Origin



*Intense straw yellow colour.
Fruit scents as peach with a light almond note,
extremely fine and delicate.
Very fresh in the mouth thanks to its good acidity and
at the same time slightly sweet and gentle:
aggressively pleasing. Thanks to its important texture,
it is excellent with light first courses, white meat, fish,
cheese and red meat.*

First year of production	2006
Number of bottles produced	6,000
Grapes	Cortese
Blending	steel
Exposure and altitude	South, 290/300 metres above sea level in the municipality of Gavi
Soil type	white tufa soil
Vine cultivation method	Guyot 4500 plants/ha
Average age of the vines in production	40 years
Grapes yield per hectare	80 quintals per hectare
Time of harvest	middle of September, manual grape harvesting
Fermentation tanks	stainless steel
Fermentation and maceration	temperature-controlled at 15° C for 20 days
Malolactic fermentation	no
Refinement and ageing	steel at least six months on fine lees. In the bottle one/two months
Alcohol content	13,5% ABV