

# CANTINA PRODUTTORI DEL GAVI



## IL FORTE Gavi DOCG

*Controlled and Guaranteed Designation of Origin*



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

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<b>First year of production</b>	2001
<b>Number of bottles produced</b>	40,000
<b>Grapes</b>	Cortese
<b>Blending</b>	steel
<b>Exposure and altitude</b>	South, 290/300 meters 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>	30 years
<b>Grapes yield per hectare</b>	90 quintals per hectare
<b>Time of harvest</b>	middle of September
<b>Fermentation tanks</b>	stainless steel
<b>Fermentation and maceration</b>	temperature-controlled at 15° for 20 days
<b>Malolactic fermentation</b>	no
<b>Refinement and ageing</b>	steel at least three months on fine lees. In the bottle one/two months
<b>Alcohol content</b>	12,5% ABV