

CANTINA PRODUTTORI DEL GAVI



MADDALENA

Gavi DOCG

Controlled and Guaranteed Designation of Origin



*Straw yellow with greenish highlights.
The perfume is intense with scents of pear and apricot.
Full and rich taste, with a good minerality in the mouth.
Thanks to its good texture, it goes well with light first courses,
white meat, fish, cheese up to red meat.*

First year of production	<i>1999</i>
Number of bottles produced	<i>8,000</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>85 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 five months on fine lees. in the bottle one/two months</i>
Alcohol content	<i>13% ABV</i>