

# CANTINA PRODUTTORI DEL GAVI



## PRIMI GRAPPOLI Gavi DOCG

*Controlled and Guaranteed Designation of Origin*



*Straw yellow colour.*

*Intense and floral perfume, with scents of almond and banana. In the mouth excellent minerality, good acidity and volume. Extremely balanced.*

*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>	1999
<b>Number of bottles produced</b>	8,000
<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>	30 years
<b>Grapes yield per hectare</b>	85 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° C for 20 days
<b>Malolactic fermentation</b>	no
<b>Refinement and ageing</b>	steel at least five months on fine lees. In the bottle one/two months
<b>Alcohol content</b>	13% ABV