

CANTINA PRODUTTORI DEL GAVI



RENANA 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 and well-balanced.

This wine can be served as an aperitif, but goes perfectly with light first courses, cheese, fish dishes and white meat.

First year of production	<i>1980</i>
Number of bottles produced	<i>90,000</i>
Grapes	<i>Cortese</i>
Blending	<i>steel</i>
Exposure and altitude	<i>South, 290/300 metres above sea level</i>
Soil type	<i>predominantly red clay-based alluvial</i>
Vine cultivation method	<i>Guyot 4500 plants /ha</i>
Average age of the vines	<i>30 years</i>
Grapes yield per hectare	<i>90 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 three months on fine lees. In the bottle one/two months.</i>
Alcohol content	<i>12% ABV</i>