

# AURELIANA GAVI DOCG



## VINIFICATION

Temperature-controlled at 12° C/ 15° C for 6/8 days, then in barrique in the second phase of fermentation.

## REFINEMENT AND AGEING

In steel tank with controlled temperature for at least 5 months on fine lees and in oak barrels with weekly battonage for 5/7 months. 3 months in the bottle.

## PRODUCTION AREA

Gavi area

## GRAPES

Cortese

## SOIL TYPE

Predominantly red clay-based alluvial

## ALTITUDE

200/250 meters above sea level

## EXPOSURE

South/West

## VINE CULTIVATION METHOD

Guyot 4.500 plants/ha

## AVERAGE AGE OF THE VINES

40 years

## GRAPES YIELD PER HECTARE

8.000 Kg/ha

## TIME OF HARVEST

Middle of September

## ANNUAL PRODUCTION

6.000 bottles

## FIRST YEAR OF PRODUCTION

2000

VERY INTENSE STRAW YELLOW COLOR. ITS NOSE SHOWS FLINT FEELINGS, VANILLA, WITH TOASTY SCENTS AND SWEETLY SPICED. THE MOUTHFEEL IS ELEGANT, SOFT, LONG AND FULL-BODIED. APPETIZERS, LIGHT FIRST COURSES, WHITE MEAT AND FISH DISHES, FRESH AND MATURE CHEESES.

BEST SERVED AT 8-10° C



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