

**BIO**  
**GAVI DOCG**  
DEL COMUNE DI GAVI



**VINIFICATION**

Temperature-controlled at 12° C for 20 days.

**REFINEMENT AND AGEING**

In steel tank with controlled temperature for at least 8 months on fine lees. In the bottle 2 months.

**PRODUCTION AREA**

Gavi area

**GRAPES**

Cortese

**SOIL TYPE**

Limestone white soil based  
on tuff and sandy

**ALTITUDE**

290 /300 above sea level

**EXPOSURE**

South - South/West

**VINE CULTIVATION METHOD**

Guyot 4.500 plants/ha

**AVERAGE AGE OF THE VINES**

50 years

**GRAPES YIELD PER HECTARE**

8.500 Kg/ha

**TIME OF HARVEST**

Middle of September

**ANNUAL PRODUCTION**

14.000 bottles

**FIRST YEAR OF PRODUCTION**

2018

SOFT STRAW YELLOW COLOR WITH GREENISH HUES.

ITS AROMA REVEALS PEACH NOTES, BANANA AND PEAR. FINE AND PERSISTENT WITH EXCELLENT ACIDITY. FRESH, STRUCTURED AND SOFT ON THE PALATE.

RECOMMENDED WITH APPETIZERS, SOUPS AND LIGHT FIRST COURSES, SECOND COURSES BASED ON FISH, WHITE MEAT AND FRESH OR AGED CHEESES.

BEST SERVED AT 8-10° C



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