

BRIO

SPARKLING WHITE WINE



VINIFICATION

Primary temperature-controlled fermentation at 12° C for 20 days. Secondary fermentation at a 15° C in steel pressure tanks.

REFINEMENT AND AGEING

In steel pressure tank with controlled temperature for 1-2 months on fine lees. 2 months in bottle.

PRODUCTION AREA

Gavi area

GRAPES

Cortese

SOIL TYPE

Predominantly red clay-based alluvial

ALTITUDE

180/250 meters above sea level

EXPOSURE

South - Plateau

VINE CULTIVATION METHOD

Guyot 4.500 plants/ha

AVERAGE AGE OF THE VINES

30 years

GRAPES YIELD PER HECTARE

12.000 Kg/ha

TIME OF HARVEST

First half of September

ANNUAL PRODUCTION

10.000 bottles

FIRST YEAR OF PRODUCTION

1985

SPARKLING WINE PRODUCED WITH SECOND FERMENTATION IN STEEL PRESSURE TANK FOR 20-25 DAYS. STRAW YELLOW COLOR WITH HINT OF FINE PERLAGE. TO THE NOSE IT'S FRUITY, WITH APPLE AND PEACH SCENTS. THE MOUTHFEEL IS WELL BALANCED AND FRESH, FAIRLY INTENSE AND VERY EASY TO DRINK. PERFECT AS APERITIF, WITH APPETIZERS THEN FISH DISHES, PIES AND DESSERT.

BEST SERVED AT 8-10° C



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