

FORTEZZA

SPARKLING WINE

CHARMAT METHOD



VINIFICATION

Primary temperature-controlled fermentation at 12° C for 20 days. Secondary fermentation at a 14° C in steel pressure tanks for 1 month.

REFINEMENT AND AGEING

In steel pressure tank with controlled temperature for at least 6 months on fine lees. 3 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

20 years

GRAPES YIELD PER HECTARE

11.000 Kg/ha

TIME OF HARVEST

First half of September

ANNUAL PRODUCTION

14.000 bottles

FIRST YEAR OF PRODUCTION

1997

SPARKLING WINE PRODUCED WITH SECOND FERMENTATION IN STEEL PRESSURE TANK CHARMAT METHOD FOR 20-25 DAYS. STRAW YELLOW COLOR WITH FINE PERLAGE. TO THE NOSE IT'S FRUITY, WITH APPLE AND PEACH NOTE TOGETHER WITH HINTS OF ACACIA FLOWERS. THE MOUTHFEEL IS WELL BALANCED AND FRESH, PLEASANTLY INTENSE.

PERFECT AS APERITIF, WITH APPETIZERS THEN PIES AND DESSERT. IT IS ALSO A DELIGHTFUL ACCOMPANIMENT THROUGH THE WHOLE MEAL.

BEST SERVED AT 8-10° C



SOCIETÀ AGRICOLA PRODUTTORI DEL GAVI • P.IVA 00167420066
VIA CAVALIERI DI VITTORIO VENETO, 45 - 15066 GAVI (AL)
TEL. +39 0143 642786 INFO@PRODUTTORIDELGAVI.COM