

G GAVI DOCG



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

Predominantly red clay-based alluvial

ALTITUDE

200 meters above sea level

EXPOSURE

South - South/West

VINE CULTIVATION METHOD

Guyot 4.500 plants/ha

AVERAGE AGE OF THE VINES

30 years

GRAPES YIELD PER HECTARE

8.000 Kg/ha

TIME OF HARVEST

Middle of September

ANNUAL PRODUCTION

14.000 bottles

FIRST YEAR OF PRODUCTION

1999

INTENSE STRAW YELLOW COLOR. TO THE NOSE IT HAS PLEASANT BUTTERY NOTES, THEN PEAR, PEACH, TANGERINE AND FLINT. A DELICATE BUT EXTREMELY INTENSE SCENT.

THE MOUTHFEEL IS FRESH AND BOLD WITH A LONG AND LINGERING FINISH. BEST WITH APPETIZERS, SOUPS AND LIGHT FIRST COURSES, WHITE AND RED MEAT, FISH DISHES, FRESH AND MEDIUM-AGED CHEESES.

BEST SERVED AT 8-10° C



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