

# GAVI BRUT SPARKLING WINE



## VINIFICATION

Primary fermentation temperature-controlled at 12° C for 36 days. Secondary fermentation at 13° C in bottle for 1 month.

## REFINEMENT AND AGEING

In bottle for at least 36 months on fine lees.  
Degorgement after 6 months.

## PRODUCTION AREA

Gavi area

## GRAPES

Cortese

## SOIL TYPE

Predominantly red clay-based  
alluvial

## ALTITUDE

200/250 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

9.500 Kg/ha

## TIME OF HARVEST

Middle of September

## ANNUAL PRODUCTION

7.000 bottles

## FIRST YEAR OF PRODUCTION

1981

THE GAVI BRUT IS A SPARKLING WINE, OBTAINED WITH THE TRADITIONAL METHOD. THE SECONDARY FERMENTATION OCCURS IN THE BOTTLE FOR ABOUT 30 DAYS AT THE TEMPERATURE OF 13° C. FOLLOWING THIS, THERE IS A PERIOD OF 9-10 MONTHS OF REFINING ON YEAST LEES. THE ENTIRE WINEMAKING IS CARRIED OUT BY HAND, BOTTLE BY BOTTLE. BEST WITH APPETIZERS AND DESSERT BUT IT IS PERFECT ACCOMPANIMENT THROUGH THE WHOLE MEAL.

BEST SERVED AT 8-10° C



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