

IL FORTE GAVI DOCG



VINIFICATION

Temperature-controlled at 12° C for 20 days.

REFINEMENT AND AGEING

In steel tank with controlled temperature for at least 3 months on fine lees. In the bottle 1 month.

PRODUCTION AREA

Gavi area

GRAPES

Cortese

SOIL TYPE

Predominantly red clay-based alluvial

ALTITUDE

200/300 meters above sea level

EXPOSURE

South/East

VINE CULTIVATION METHOD

Guyot 4.500 plants/ha

AVERAGE AGE OF THE VINES

30 years

GRAPES YIELD PER HECTARE

9.000 Kg/ha

TIME OF HARVEST

Middle of September

ANNUAL PRODUCTION

100.000 bottles

FIRST YEAR OF PRODUCTION

2001

STRAW YELLOW COLOR. TO THE NOSE, PEAR SCENTS STAND OUT WITH PEACH, APRICOT AND YELLOW PLUM. IN THE MOUTH IT IS FRESH, SAPID, EASY TO DRINK WITH A MILDLY ALMOND FINISH. HARMONIOUS AND BALANCED. THIS WINE CAN BE SERVED AS AN APERITIF, RECOMMENDED WITH LIGHT FIRST COURSES, FISH DISHES, FRESH CHEESES AND SLIGHTLY SPICY.

BEST SERVED AT 8-10° C



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