

MILLE951
GAVI DOCG
DEL COMUNE DI GAVI



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 1-2 months.

PRODUCTION AREA

Gavi area

GRAPES

Cortese

SOIL TYPE

Limestone white soil based
on tuff and sandy

ALTITUDE

200/300 meters above sea level

EXPOSURE

South/East - South/West

VINE CULTIVATION METHOD

Guyot and spurred cordon
4.500 plants/ha

AVERAGE AGE OF THE VINES

50 years

GRAPES YIELD PER HECTARE

8.000/900' Kg/ha

TIME OF HARVEST

Middle of September

ANNUAL PRODUCTION

60.000 bottles

FIRST YEAR OF PRODUCTION

1980

STRAW YELLOW COLOR WITH CLASSIC GREENISH SHADES. ITS SCENT RECALLS HINTS OF ACACIA FLOWERS, BROOM, PEAR, PASSION FRUIT AND PINEAPPLE. THE MOUTHFEEL IS SAPID, LONG, FRESH AND ELEGANT. STRONG WITH GOOD ACIDITY. THIS WINE IS EXCELLENT AS APERITIF, BUT GOES PERFECTLY WITH LIGHT FIRST COURSES, WHITE MEAT, FISH DISHES AND FRESH CHEESES.

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