

PRIMI GRAPPOLI

GAVI DOCG



VINIFICATION

Temperature-controlled at 12° C for 20 days.

REFINEMENT AND AGEING

In steel tank with controlled temperature for at least 6 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

SOFT STRAW YELLOW COLOR. ITS AROMA REVEALS APRICOT NOTES, PEAR JAM, MEDICINAL HERBS. IN THE MOUTH IT IS ROTUND, WRAPPING, FRESH WITH A PLEASANT SAPID AFTERTASTE.

EXCELLENT MINERALITY WITH A GOOD BALANCE.

BEST WITH APPETIZERS, SOUPS, LIGHT FIRST COURSES, WHITE MEAT, FISH DISHES, FRESH AND MATURE CHEESES.

BEST SERVED AT 8-10° C



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