

GAVI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
DEL COMUNE DI GAVI



*Bright yellow color, delicate bouquet of flowers and fruit with a scent of peach.
Full and rich flavor, the complete grape-ripening gives a wine which is soft on
the palate with a fine aromatic flavor at the end.*

Best served at 10°C (50° F)

First year of production 1974

Grape variety 100% Cortese from the Municipality of Gavi

Exposure and altitude Mainly South, South-West; 250-300 m a.s.l (820-940 feet)

Soil composition Clay and marl

Cultivation system Guyot, 4200 vines per hectare

Average age of the vines 30 years

Average yield per hectare 90-95 quintals

Harvest End of September/beginning of October

Fermentation refinement Mainly in stainless steel tanks

Fermentation temperature Controlled-temperature fermentation of 18°
C (65° F)

Duration of fermentation Three weeks

IL VINO COME PRINCIPIO CREATIVO