

Gavi DOCG del Comune di Gavi



Grape variety: 100% Cortese di Gavi, native to the Piedmont region
Vine growing system: Guyot
Plant density: 4000 vines per hectare
Average age of the vineyards: 25 years-old
Orientation and altitude: vineyards facing west, south-west, at an altitude of 250 m
Terrain: varied, tuffaceous, calcareous, interspersed with clayey zones, with iron-oxide-rich sand and gravel.



The grapes are collected by hand, with great care, generally beginning in mid-September. Vinification: **soft pressing** of whole grapes by means of a latest generation “Bucher Inertys” press, which makes it possible to prevent oxidation and thereby preserve the full aroma of the grapes.
Fermentation is started by inoculating the must with selected yeast strains and the process takes place at a temperature of about 18°C in temperature-controlled stainless steel tanks. Alcoholic fermentation is followed by a brief stay on fine lees stirred gently.
Bottling is performed in the spring after the harvest.
Aging in bottles for 2-4 months.



This wine is the main product of the company: intense straw yellow in **colour**, the wine is clear, with fine golden reflections.
The **scent** is strong, fragrant and characteristic, with pleasant and elegant apricot and citrus notes on a very delicate mineral and rusty background.
Warm, savoury, harmonious mineral and juicy **taste**.
Goes particularly well with vegetables and white meat hors d'oeuvres, seafood salads and grilled fish, first courses of pasta.
Eminently drinkable, it reflects all the typical aspects of Gavi: a small, very special location.
Ideal serving temperature: 10°C.

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