



GAVI DOCG DEL COMUNE DI GAVI MONTESSORA

The top of La Giustiniana range. Complex, elegant and persistent with a remarkable aging capability.



Production area

The vineyards of Tenuta La Giustiniana are in Rovereto district, Gavi, Piedmont.

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La Giustiniana vineyards in Rovereto di Gavi, Piedmont.

Soil

Alluvial gravels alternated with clays rich in iron.

Grapes

Cortese 100% Guyot trained.

Harvest

In the first 15 days of September.

Vinification

Soft pressing, fermentation with temperature control. After 9 months sur lies, the wine is bottled in late spring.

Color

Straw yellow with light green reflections.

Aroma

Intense and complex, with fruity and mineral notes.

Taste

Distinctive and elegant, structured with a bitter and subtle vein.

Pairings

Appetizers, clams, fish and shellfish main courses. Serve at 10/12° C..