

GG
GAVI DOCG
DEL COMUNE DI GAVI



VINIFICATION

Temperature-controlled at 14° C for 20 days.

REFINEMENT AND AGEING

In steel tank with controlled temperature for at least 8 months on fine lees. In the bottle at least 6 months.

PRODUCTION AREA

Gavi

GRAPES

Cortese

SOIL TYPE

Limestone white soil based
on tuff and sandy

ALTITUDE

290/300 meters above sea level

EXPOSURE

South

VINE CULTIVATION METHOD

Guyot 4.500 plants/ha

AVERAGE AGE OF THE VINES

50 years

GRAPES YIELD PER HECTARE

7.000/8.000 Kg/ha

TIME OF HARVEST

Middle of September

ANNUAL PRODUCTION

14.000 bottles

FIRST YEAR OF PRODUCTION

2006

LIGHT STRAW YELLOW COLOR WITH GREENISH SHADES. ITS AROMA REVEALS PEACH NOTES, BANANA, PEAR AND HYDROCARBONS. FINE AND PERSISTENT. THE MOUTHFEEL IS FRESH, STRUCTURED, SOFT WITH A MILDLY ALMOND FINISH. BEST WITH APPETIZERS, SOUPS, LIGHT FIRST COURSES, WHITE AND RED MEAT, FISH DISHES, FRESH, MATURE AND SPICY CHEESES THANKS TO ITS IMPORTANT STRUCTURE.

BEST SERVED AT 8-10° C



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