

# 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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