



Altius

GAVI DOCG DEL COMUNE DI GAVI



Production Area: Gavi

Varieties: 100% cortese

Vineyards: guyot pruning system,
high density planting

Soil: sedimentary

Exposure: South, South-East

Sice Vineyard: 1,5 HA

Average To tal Production: 6.000 bottles

Winemaking: fermented in stainless steel
vats at controlled temper ature

Ageing: for 6 months stainless steel vats
stirring the lees, 12 months in bottle

Serving Te mperature: 12°C

Alcohol: 12,5% - 13,5% Vol.

Complex and Elegant

Unique personality: intense and complex
aromas (yellow flowers, mature fruit, citrus,
hazelnut). Well-structured and smooth,
with nice crispness and a mineral aftertaste.