

laghibellina

AZIENDA AGRICOLA



Mainin Bio

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

Size Vineyard: 6 HA

Average Total Product: 50.000 bottles

Winemaking: fermented in stainless steel
vats at controlled temperature

Ageing: for 4 months in stainless steel vats
stirring the lees, 2 months in bottle

Serving Temperature: 12°C

Alcohol: 12% - 13% Vol.

Fresh and Typical

Dry, fresh and well balanced; straw yellow with greenish highlights, it is characterized by a fresh bouquet reminiscent of white flowers and fresh fruit. Excellent as an aperitif, it also goes well with fish and poultry.