



Metodo Classico

GAVI DOCG DEL COMUNE DI GAVI



Production Area: Gavi

Varieties: 100% cortese

Vineyards: guyot pruning system,
high density planting

Soil: sedimentario argilloso

Exposure: Sud, Sud-Est

Vineyards Size: 1 HA

Average Total Production: 3000 bottles

Winemaking: fermented in stainless steel
vats at controlled temperature

Ageing: secondary fermentation by traditional
method and then on the lees for at least 12
months at controlled temperature

Serving temperature: 8°C

Alcohol: 13% - 13,5 % Vol

The Gavi effervescenze

Bright straw yellow, it has aromas of golden apple followed by chamomile flowers and mountain herbs with balsamic scents. The palate is fresh and tasty. Excellent as an aperitif with finger food, sushi and sashimi.