



Spumante Millesimato

GAVI DOCG DEL COMUNE DI GAVI

Production Area: Gavi

Varieties: 100% cortese

Vineyards: guyot pruning system,
high density planting

Soil: sedimentary

Exposure: Sud, Sud-Est

Sice Vineyards: 0,9 HA

Average To tal Production: 3.000 bottles

Winemaking: fermented in stainless vats at
controlled temper ature, 10 days at 16°C

Ageing: secondary fermentation with
traditional method and then on the lees for
24 months at controlled temperature

Serving temperature: 8°C

Alcohol: 13% - 13,5% Vol.

The Gavi effervescence

Light golden yellow with fine and persistent perlage. Intense and particularly complex on the nose, with floral and fruity notes and elegant aromas of yeasts, pastry and toasted hazelnuts. Fresh and effervescent on the palate, with nice foam. Highly versatile, it goes particularly well with shellfish and sea-food.