

GAVI D.O.C.G. DEL COMUNE DI GAVI



First year of production

1999

Grape

Cortese del Comune di Gavi

Vineyards Exposure

Predominantly south-east

Altitude

310-350 MASL

Soil type

White Marl

Pruning system

Guyot, 4500 vines per hectare

Harvest

Whole ripened

Fermentation

Temperature controlled at 12°-14°C in stainless steel tanks

Refinement Condition

Aged in stainless steel tanks on the lees for at least 3 months and then in bottle for the time needed

Alcohol by Volume

12-13% ABV

SKU: N/A | **Categories:** [Line Tralci](#) |

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