



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

Classification: Gavi Del Comune Di Gavi D.O.C.G.

Variety: 100% Cortese

Provenance: Gavi (Alessandria)

Vine growing: guyot pruning system, high density planting

Vinification and maturing: fermented in stainless steel vats at controlled temperature. Aging in stainless steel vats stirring the lees for 4 months

Alcohol content: 12% - 12.5%

Organoleptic characteristics: dry, fresh and well balanced; straw yellow with greenish highlights, it is characterized by a fresh bouquet reminiscent of white flowers and fresh fruit.

Serve with: excellent as an aperitif, it also goes well with fish and poultry.

Serving temperature: 53.5°F

