



GAVI DEL COMUNE DI GAVI METODO CLASSICO 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.

Secondary fermentation with traditional method and then on the lees for 24 months at controlled temperature.

Alcohol content: 13% - 13.5%

Organoleptic characteristics: 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.

Serve with: with shellfish and sea-food.

Serving temperature: 46°F



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