

GAVI DOCG

COMPANY :	VILLA MONSIGNORE
GRAPE VARIETY:	CORTESE 100%
COLOUR:	WHITE
ALCOHOL:	12,00 % vol.
RESIDUAL SUGARS:	2 g/l
TOTAL ACIDITY:	5,00 g/l
TOTAL SO ₂ :	110 mg/l
FREE SO ₂ :	50 mg/l
QUANTITY AVAILABLE:	80000 bottles

VINEYARDS:

PRODUCTION AREA:	GAVI
VINEYARD ALTITUDE:	150 METERS ABOVE SEA LEVEL
TRAINING SYSTEM:	GUYOT
PLANTS/HECTARES:	5.000
YEALD/HECTARE :	80 Q.li/Ha
SOIL:	CLAYEY-CALCAREOUS SOIL

VINIFICATION:

SKIN CONTACT PERIOD:	VINIFICATION WITH SKIN CONTACT FOR 36 HOURS AT LOW TEMPERATURES(5°C) FOLLOWED BY A CLASSIC WHITE VINIFICATION
FERMENTATION PERIOD:	15 DAYS IN STEEL TANKS AT LOW TEMPERATURE(15°C)
AGEING:	6 MONTHS ON ITS OWN YEAST
COLOUR:	STRAW YELLOW
TASTING IMPRESSIONS:	PLEASED, SMOOTH WITH FRUITS AND FLOWER NOTES
TASTING TEMPERATURES:	8°C
MEAL COUPLING	IDEAL AS AN APERITIF OR WITH FISH.