



## GAVI DOCG "SELEZIONE"

A selected, single variety Gavi produced with the grapes of the estate's vineyard through a fermentation process in stainless steel at controlled temperature, thus preserving the fragrance and flavors characteristic of the "terroir" of the fertile hilly landscape between Novi and Gavi.

**TYPE:** Still dry white wine.

**GRAPE VARIETAL:** Cortese (100%).

**VINEYARD SURFACE:** 1.24.32. hectares

**EXPOSURE:** South.

**ELEVATION:** 225-275 meters asl.

**SOIL TYPE:** Yellowish-grey clayey marl.

**CULTIVATION SYSTEM:** Guyot (5000 vines/hectare).

**AVERAGE AGE OF THE VINES:** 9 years.

**GRAPE HARVEST:** By hand. Grape yield variable in the range 80-90 quintals per hectare, with a 70% wine yield.

**WINE MAKING METHOD:** Soft pressing of the grapes, followed by a clarifying process and traditional-style fermentation in stainless steel at controlled temperature.

**ENVIRONMENT SUSTAINABILITY:** VIVA certified product (<http://www.viticolture sostenibile.org/EN/La-bel.aspx?farm=lacedraia&product=gavi-docg&year=2013>)

**ALCOHOL BY VOLUME:** 13% vol.

**COLOR:** Light straw color with typical greenish hues.

**FLAVOR:** White fruits that leave room to mineral flavors.

**TASTE:** Very dry, pleasantly fresh and persistent, finely sapid and with a slight almond flavor.

**RECOMMENDED FOOD PAIRINGS:** Very good if served as aperitif, it can be paired with hors-d'oeuvres as well as main light dishes such as fish, shellfish, vegetable pies, cold cuts and white meats, slightly seasoned cheeses.

**SERVING TEMPERATURE:** To be served at 8-10 °C (46-50 °F) as aperitif; best at 11-13 °C (51-55 °F) while accompanying the main dishes.

**ANALYTICAL DATA:** Residual sugar: traces(2 g/l); Total acids: 5.1 g/l.