



GAVI DOCG

A 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.viticolturasostenibile.org/EN/La-bel.aspx?farm=lacedraia&product=gavi-docg&year=2013>)

ALCOHOL BY VOLUME: 12.5% vol.

COLOR: Light straw color with typical greenish hues.

FLAVOR: Fragrant, fine, persistent.

TASTE: very dry, pleasantly fresh, intense and slightly persistent.

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

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(2.6 g/l); Total acids: 5 g/l.