



B · E · N · E · N · T · I®

Gavi D.O.C.G.

Name: Gavi d.o.c.g.

Variety: Cortese of Gavi

Alcoholic content: 12% vol.

Total acidity: 5.3 g/l.

Tasting characteristics

Colour: light straw-yellow.

Bouquet: flavours of white camomile flowers, ripe peach and citrus fruits.

Mouth feel: elegant and smooth on the palate with balanced components and a pleasant acid note.

Wine and food matches

Great for a fresh aperitif, matched nicely with fish and shellfish.

Territory

Vineyards: Commune of Gavi, vineyards located on the Tassarolo hill.

Surface area: 12 hectares.

Altitude: 250 metres a.s.l.

Exposure: west Soil: clay marl, rich in iron

Plantation density: 5000 vines per hectare.

Growing method: traditional Guyot.

Age of vineyard: 20 years old.

Wine

Yield per hectare: 9000 kg.

Harvesting period: between 24 September and 3 October.

Harvesting type: hand picking.

Pressing: soft horizontal press.

Fermentation: in steel tanks.

Fermentation temperature: maximum 18-20°.

Fermentation length: 20 days.

Malolactic fermentation: no.

Ageing in steel tanks: 4 months.

Ageing in bottle: 4 months.

