





Gavi DOCG

TECHNICAL NOTES:

Grape Variety: Favorita 100% Alcool: 12.5% Colour: Straw yellow Total Residual Sugar: 1 g/l Acidity: 5,3 g/l

VINEYARDS:

Cultivation Area: Santo Stefano Belbo *Vineyard Altitude*: 200/300m above sea level *Training System*: Guyot *Soil*: Clayey-Calcareous soil

VINIFICATION:

Skin contact period: 24 hours at low temperature Fermentation Period: 10 days in steel tanks at low temperature Ageing: 3 months on its own yeast

TASTING SUGGESTION:

Tasting Impression: Smooth with fruit and flower notes. *Tasting temperature*: 8° C *Meal Coupling*: Ideal as aperitif or with poultry