
laghibellina

AZIENDA AGRICOLA



Cuvée Marina

**GAVI DOCG DEL COMUNE DI GAVI
METODO CLASSICO MILLESIMATO**

Production area: Gavi

Varieties: 100% cortese

Vineyards: guyot pruning system,
high density planting

Soil: sedimentary

Exposure: South, South-East

Size Vineyards: 0,9 HA

Average Total Product: 2.000 bottles

Winemaking: fermented in stainless vats at
controlled temperature

Ageing: secondary fermentation with tr
additional method and then on the lees for 48
months in bottle at controlled temperature

Serving Temperature: 8°C

Alcohol: 12,5% 13,5% Vol.

Complex and harmonious

Golden yellow with fine and persistent perlage, it forms excellent foam and is dry, particularly persistent and well-balanced on the palate. On the nose it expresses evolved notes of aromatic herbs, dried fruit and spices. Broadly versatile, it is ideal with lobster spaghetti, grilled fish, and shellfish and it also excellently matches cheese.