



## Metodo Classico

GAVI DOCG DEL COMUNE DI GAVI



**Production Area:** Gavi

**Varieties:** 100% cortese

**Vineyards:** guyot pruning system,  
high density planting

**Soil:** sedimentary

**Exposure:** South, South-East

**Vineyards Size:** 1 HA

**Average Total Production:** 3000 bottles

**Winemaking:** fermented in stainless steel  
vats at controlled temperature

**Ageing:** secondary fermentation by traditional  
method and then on the lees for at least 12  
months at controlled temperature

**Serving temperature:** 8°C

**Alcohol:** 13% - 13,5 % Vol

### The Gavi effervescenze

Bright straw yellow, it has aromas of golden apple followed by chamomile flowers and mountain herbs with balsamic scents. The palate is fresh and tasty. Excellent as an aperitif with finger food, sushi and sashimi.