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# laghibellina

AZIENDA AGRICOLA

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## Millesimato

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

**Production Area:** Gavi

**Varieties:** 100% cortese

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

**Soil:** sedimentary

**Exposure:** South, South-East

**Sice Vineyards:** 0,9 HA

**Average Total Production:** 3.000 bottles

**Winemaking:** fermented in stainless vats at  
controlled temper ature, 10 days at 16°C

**Ageing:** secondary fermentation with  
traditional method and then on the lees for  
24 months at controlled temperature

**Serving temperature:** 8°C

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

### Fine and intense

Light golden yellow with fine and persistent perlage. Intense and particularly complex on the nose, with floral and fruity notes and elegant aromas of yeasts, pastry and toasted hazelnuts. Fresh and effervescent on the palate, with nice foam. Highly versatile, it goes particularly well with shellfish and sea-food.