



Gavi DOCG

TECHNICAL NOTES:

Producer: Bosio

Grape Variety: Cortese 100%

Alcohol: 12,5%

Colour: Straw yellow

Total Residual Sugar: 3 g/l

VINEYARDS:

Cultivation Area: Gavi Area

Vineyard Altitude: 200/300m above sea level

Training System: Guyot

Soil: Sandy-Clayey soil

VINIFICATION:

Skin contact period: 24 hours at low temperature

Fermentation Period: 10 days in steel tanks at low temperature

Ageing: 4 months on its own yeast

Yeasts: Selected yeasts.

TASTING SUGGESTION BY VALTER BOSIO:

Tasting Impression: Delicate, elegant, smooth with fruit and flower notes

Tasting temperature: 8° C

Meal Coupling: Ideal as aperitif or with fish

