



Antico Monastero



## Gavi di Gavi DOCG

### **TECHNICAL NOTES:**

*Producer:* Bosio Vineyards

*Grape Variety:* Cortese 100%

*Alcohol:* 12,5%

*Colour:* Straw yellow

*Total Residual Sugar:* 3 g/l

### **VINEYARDS:**

*Cultivation Area:* Gavi

*Vineyard Altitude:* 200/300m above sea level

*Training System:* Guyot

*Soil:* Sandly-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



BOSIO FAMILY ESTATES

**Bosio:** Strada Borelli, 10 Frazione Valdivilla Santo Stefano Belbo(CN)+39 0141/847149-337/12211479 [francesco@bosiovini.it](mailto:francesco@bosiovini.it)

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