

IL DOGE

GAVI DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 10 ha
Soil composition: clayey
Training method: Guyot
Elevation: 656-820 ft a.s.l.
Vines/ha: 5,000 vines/ha
Exposure: mostly South-West
Vines age: 7 years
Harvest time: September
First vintage: 2005
Production: 60,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Cortese di Gavi
Fermentation

Container: stainless steel tanks
Temperature: 64-68 °F

Maceration

Technique: traditional, off-the-skins

Aging

Container: stainless steel tanks
Length: 3 months
In bottle: 1 month



TECHNICAL DATA

Alcohol: 13%
Residual sugar: 5 g/l
Acidity: 5.2 g/l
Dry extract: 18 g/l



FOOD PAIRINGS

Mediterranean cuisine, white meat.



TASTING NOTE

Soft straw yellow.
Light floral, fruity overtones.
Stylish, delicate.

PRODUCER PROFILE

Estate owned by: Broglia family
Winemaker: Donato Lanati
Total land under vine: 65 ha
Winery production: 300,000 btg
Region: Piedmont (Italy)

