

LA MEIRANA

GAVI DI GAVI DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 40 ha
Soil composition: calcareous-marly
Training method: Guyot
Elevation: 951-984 ft a.s.l.
Vines/ha: 4,500 vines/ha
Exposure: mostly South-East
Vines age: 30 years
Harvest time: September
First vintage: 1974
Production: 200,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Cortese di Gavi
Fermentation

Container: stainless steel tanks

Temperature: 64-68 °F

Maceration

Technique: in white

Aging

Container: stainless steel tanks

Length: at least 6 months

In bottle: 2 months



TECHNICAL DATA

Alcohol: 13.5%

Residual sugar: 4 g/l

Acidity: 5.1 g/l

Dry extract: 19.7 g/l



FOOD PAIRINGS

A perfect complement to fish dishes or white meat.



TASTING NOTE

Light straw yellow with green reflexes.
Fresh, fruity.
Dry, almond.

PRODUCER PROFILE

Estate owned by: Broglia family

Winemaker: Donato Lanati

Total land under vine: 65 ha

Winery production: 300,000 bts

Region: Piedmont (Italy)

