

VECCHIA ANNATA

GAVI DI GAVI DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 6 ha
Soil composition: calcareous-marly
Training method: Guyot
Elevation: 984-1,148 ft a.s.l.
Vines/ha: 4,500 vines/ha
Exposure: mostly southward
Vines age: 70 years
Harvest time: September
First vintage: 2009
Production: 3,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Cortese di Gavi
Fermentation
Container: stainless steel tanks
Maceration
Technique: in white
Aging
Container: stainless steel tanks
Length: 108 months
In bottle: 3 months



TECHNICAL DATA

Alcohol: 14%
Residual sugar: 3 g/l
Acidity: 5.5 g/l
Dry extract: 21.4 g/l



FOOD PAIRINGS

It is recommended with fish dishes as well as with shellfish to enhance this fine cuisine.



TASTING NOTE

Deep light straw yellow.
Delicate, very persistent, fruity, and reminiscent of the aristocratic scent of the grapes from which it is derived.
Dry, agreeable, clean, and harmonious.

PRODUCER PROFILE

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

