



## *Gavi DOCG*

### **TECHNICAL NOTES:**

*Producer:* Bosio

*Grape Variety:* Cortese 100%

*Alcool:* 12%

*Colour:* Straw yellow

*Total SO<sub>2</sub>:* 100 mg/l

*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

### **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