Gavi DOCG del Comune di Gavi Yellow Label

The hand-picked grapes thrive on our family owned hillsides, well exposed to the sun and coastal breezes.

Harvest is immediately followed by soft pressing and "in bianco" vinification at controlled temperatures in stainless steel vats.

This wine has an alluring straw-yellow colour, fruity scents (apricot) with hints of citrus and meadow flowers; a fresh, harmonious taste with a pleasantly fruity background.

Designation: Gavi DOCG Comune di Gavi (Controlled and Guaranteed area of Origin)

Production area: Monterotondo di Gavi

Height above sea level: 350 m

Exposure: Sud-Est

Variety: Cortese

Vinestock per hectare: 4000

Training system: Guyot

Vinification: in stainless steel vats, controlled temperatures

Aging: in stainless steel vats

Enologist: Massimo Azzolini

