Gavi DOCG del Comune di Gavi Indi

organic certified

A Gavi del Comune di Gavi from a small Vineyard, influenced by coastal breezes from Liguria and surrounded by woods. This vineyard is certified organic.

To enhance a natural approach to vinification, spontaneous fermentation is obtained with a pied de cuve from our own grapes, simply destemmed.

INDI stands for indigenous yeasts, but it is also a tribute to Indie music, independent from mainstream culture.

O**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

