

Villa Sparina



Gavi
del Comune di Gavi DOCG



REGION

Piemonte

VARIETY

Cortese. Vineyards located in the municipality of Gavi.

Exposure and altitude: Mainly South, South-West; 850-950 feet ASL (250-300 m ASL).

Soil composition: Clay and marl.

Cultivation method: Guyot, 4200 vines per hectare.

Harvest: Hand-harvest between the end of September and the beginning of October.

Vinification process: Soft crushing of the grapes. Three-week fermentation at controlled temperature 65 F (18° C) in stainless steel tanks.

TASTING NOTES

Bright yellow color, delicate bouquet of dried pineapple and peach. Full and rich in flavor, yet mineral and refreshing. Fine aromatic flavor to the end.