

Gavi DOCG "Aureliana"

Grape Variety: Cortese 100%

Alcohol Content: 12%

Region: Piedmont

Producer: Vite Colte

Vinification

The grapes come from vineyards at 200-250 meters above sea level, on alluvial soils with lime-clay sediments, mixed with brown-red pebbles, medium to fine.

After a soft pressing, the must is fermented in a single-variety at a temperature of 15°-16° C for 10 days.

The storing is done at low temperature and then finally a brief maturation in bottles.

Tasting Characteristics

