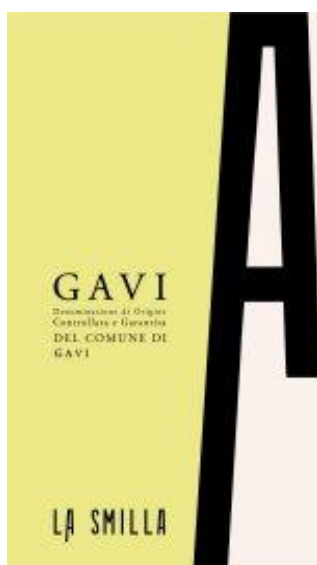


GAVI DEL COMUNE DI GAVI, DOCG, 2016

La Smilla



All Gavi must be 100 percent Cortese, a grape first mentioned as indigenous to the Province of Alessandria in 1659. This is still where the finest expression of Cortese comes from, specifically those vineyards planted within the Comune (township) di Gavi. Such wines are the only ones allowed to carry the prestigious DOCG "Gavi di Gavi".

Tasting Notes: Crisp yet full-bodied, with characteristic mineral notes, hints of honeysuckle, and tropical fruit, and a tangy, citric finish. It is superb with fish but also pairs well with many other light dishes.

Region: Piedmont
Classification: Gavi DOCG
Area of Production: Gavi
Grape Variety: 100% Cortese
Soil: Clay and Limestone
Average Age of Vines: 20 years
Spacing of Plants: 90cm
Trellising System: Guyot
Production per Acre: 4.24 tons
Vinification Technique: Stainless Steel
Maturation: Aged in large barrels for 5 to 10 months, then minimum 2 months in the bottle before release.
Total Acidity: 6.00 g/l
Residual Sugar: 4.00 g/l
PH: 3.10
Alcohol: 12.60%
Total Cases Produced: 1,250