

VILLA SPARINA GAVI DEL COMUNE DI GAVI DOCG

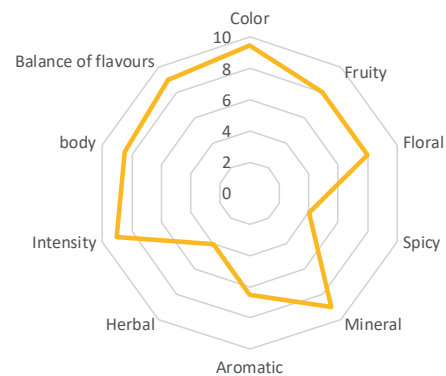
2020



*Bright yellow colour, delicate bouquet of flowers
and fruit with a scent of peach.*

*Full and rich flavor, the complete grape-ripening gives a wine
which is soft on the palate with a fine aromatic flavour at the end.*

Best served at 10°C (50° F)



First year of production 1974

Grape variety 100% Cortese from the Municipality of Gavi

Exposure and altitude Mainly South, South-West; 250-300 m a.s.l
(820-940 feet)

Soil composition Clay and marl

Cultivation system Guyot, 4200 vines per hectare

Average age of the vines 30 years

Average yield Per hectare 90-95 quintals

Harvest End of September/beginning of October

Fermentation Stainless steel tanks

Fermentation temperature Temperature-controlled fermentation at 18° C (65° F)

Duration of fermentation Three weeks



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IL VINO COME PRINCIPIO CREATIVO