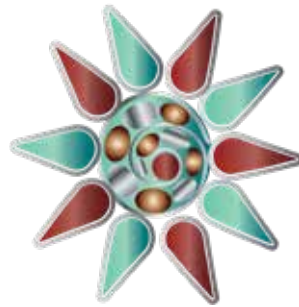




PIONA



GAVI D.O.C.G del Comune di Gavi IL BRICCO DELLE FARFALLE

Grapes variety

100% Cortese

Exposition

South-West

Altitud

300 mt

Type of soil

Clay with stones

Method of production

Guyot 4300 plants per hectare

Age of the plants

10-12 years

Harvest

Manual harvesting by hand in boxes, in the first half of September, with selection of the best grapes in the field and fast transfer to the cellar.

Production per hectare

95 quintals

Vinification

Fermentation, without skin, with gentle pressing at low temperature to protect the quality of the grapes from oxidation. Low temperature fermentation 15-18°C to help develop and preserve the most characteristic aroma.

Tasting notes

Straw yellow with splendid greenish reflections, hints of freshly cut grass, grapefruit, white melon, pear and almond, with hints of sage. Ample and complex even when young for the complete maturity of the grapes and for the lactic acid and the other components deriving from the malolactic fermentation

Serving temperature

10-12°

Alcohol content

12,5% vol