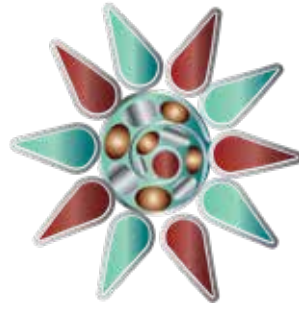




PIONA



GAVI D.O.C.G. PIONA

Grapes variety
100% Cortese

Exposition
South-West

Altitud
250-290 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.

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 colors with greenish reflections, aromas of citrus, grapefruit, cut grass white flowers, dry, fresh, with good sapidity, persistent and mineral taste.

Serving temperature
10-12°

Alcohol content
12,5% vol