

360°

la Mesma

GAVI

Etichetta Nera

GAVI DOCG DEL COMUNE DI GAVI MONTEROTONDO



The wine

From the old vineyards of Monterotondo, the most vertical of our wines, with an intense, dry minerality and a very long finish. A Gavi wine compelling for its whizzing freshness, meshed with deep natural material, the mid-palate sap rolls around a base of salt-spray energy and precision, with a very long finish. The label bears the Additional Geographical Mention Monterotondo, to emphasize how the close relationship with the territory is expressed in the bottle.

Vinification and aging

Manual harvest. Soft pressing and vinification in temperature-controlled cement tanks. Our cement vats combine the advantages of cement - greater stability and absence of galvanic currents - with temperature control. We use these tanks only for old vines : both cement tanks and old vines benefit from longer aging. Once fermentation is complete, the wine rests on the noble lees for at least a year, with bâtonnage aimed at bringing the lees back into suspension.



APELLATION
Gavi DOCG del Comune
di Gavi Monterotondo

ALTITUDE
350 m asl

EXPOSURE
Southeast

GRAPE
Cortese

PLANTS PER HECTARE
4000

TRAINING
Guyot

YIELD PER HECTARE
max 95 q.li

