

360°

la Mesma

GAVI

## Etichetta Gialla

GAVI DOCG DEL COMUNE DI GAVI



### The wine

*This bottle was our very first label and still carries our idea of Gavi. The grapes come from Monterotondo, on the slopes of Mount Mesma. Calcareous soils, the so-called Marne Serravalliane, are poor and draining. Etichetta Gialla is a symphony of flowers and fruits on a mineral background that flow into a sip of rare elegance.*

### Vinification and aging

Grapes harvested by hand in the second half of September. Soft pressing of the whole cluster. Vinification in stainless steel tanks at a controlled temperature between 16 and 18 degrees. Resting on the noble lees for at least 5 months.



APPELLATION  
**Gavi DOCG**  
del Comune di Gavi

ALTITUDE  
**350 m asl**

EXPOSURE  
**Southeast**

GRAPE  
**Cortese**

PLANTS PER HECTARE  
**4000**

TRAINING  
**Guyot**

YIELD PER HECTARE  
**max 95 q.li**

