



fontanassa



GAVI DOCG DEL COMUNE DI GAVI - ROVERETO “Fontanassa”

FIRST VINTAGE PRODUCT
1988

GRAPES
Cortese

EXPOSITION AND ALTITUDE
South, South -West, 290-330 mt

KIND OF SOIL
Clay with stones

METHOD OF PRODUCTION
Guyot 4.300 plants per hectare

HARVEST
By hand in boxes

PRODUCTION PER HECTARE
85 quintals

VINIFICATION AND AGING
Steel tanks

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

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