



fontanassa

**SPUMANTE METODO CLASSICO
GAVI DOCG DEL COMUNE DI GAVI
MILLESIMATO
“Iba Ble”**

FIRST VINTAGE PRODUCT

2010

GRAPES

Cortese

EXPOSITION AND ALTITUDE

South and South-West, 290-330 mt.

KIND OF SOIL

Calcareous-clay

METHOD OF PRODUCTION

Guyot 4.300 plants per hectare

HARVEST

By hand in boxes

PRODUCTION PER HECTARE

90 quintals

MATURATION IN THE BOTTLE

48 months on its own yeast

REMUAGE

manual on wooden pupitres

TASTING NOTES

Straw yellow intense color with fine, elegant and persistent perlage. The flavor has typical scent of bread crust, with hints of butter, the taste is very balance, fresh, and persistence, really a great expression of cortese grapes



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