



fontanassa



**GAVI DOCG DEL
COMUNE DI GAVI
CLASSIC METHOD,
MILLESIMATO,
SPARKLING WINE
“ITHABLE”**

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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