



*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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