



ROLONA

GAVI DOCG DEL COMUNE DI GAVI
ROLONA

This Gavi is most impressive on the palate, with a leisurely development and lively crispness that attest to its absolutely classic style. Serve in tulip-shaped glass at 10° C.

WINEMAKING

The grapes are transferred to the cellar immediately and undergo soft pressing to extract the very best from the fruit. Fermentation takes place slowly at a controlled temperature (18-20°C, to maintain the typically rich aromas of the Cortese di Gavi varietal) and lasts for up to 20 days. The wine is bottled in february or March to allow a minimal ageing, period in bottles before the wine is sold, and to make sure it reaches a certain level of maturity and balance.

TASTING NOTES

The wine is very pleasant the spring after the harvest but is at its most enjoyable after a few months in the bottles. It can be kept in bottles for several years without suffering in quality.

HARVEST INFORMATION:

September 6 – September 14 2.5kg per plant and 95 ql/Ha

TECHNICAL DATA:

Alcohol content 12,5% by vol, Total acidity 5,1 g/l

