



# SALLUVII

GAVI DOCG SALLUVII

## ABOUT THE VINEYARD

Hillside vineyards in the Gavi area.

This is what is commonly defined as the winery's "basic wine". Vineyards are located in different municipality and come from different kind of soils.

The meaning of Salluvii is the ancient name of people who lived in the Gavi region in the past

## 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 5,2 g/l

