

*il Rocchin*

## Gavi

del Comune di Gavi DOCG

**DENOMINATION:**

Gavi Docg del Comune di Gavi

**ALCOHOL CONTENT:** 12,5 %

**BOTTLE CAPACITY:** 75 cl

**ANNUAL PRODUCTION:** about  
500.000 bottles

**VINEYARDS LOCATION:** Gavi

**VINEYARDS HEIGHT:** 210 mAMSL

**EXPOSURE:** South-west

**SURFACE:** 14 ha

**VINEYARD AGE:** 20-30 years old

**VARIETY:** Cortese (100%)

The harvest is usually performed at the end of September, the vinification is the classic white with soft pressing of the grapes and fermentation in steel tanks with the use of selected yeasts. Bottling operations usually take place at the end of February. Aging 6 months on the lees. Stainless steel only.

***Organoleptic examination***

**COLOUR AND PERLAGE:** intense  
straw yellow.

**NOSE:** the nose offers a clear and delicate bouquet, it is intense and has touches of orange blossom.

**TASTE:** in the mouth it is fresh, dry, with delicate hints of citrus and almond, in fact at the end it leaves a pleasant bitter and persistent taste.

**IDEAL PAIRINGS:** appetizers, fish starters, pasta with seafood and fish and white meat main courses.

**SERVICE TEMPERATURE:** serve at 10 °C in half full glass

