



IL POGGIO

**“LUNA SUL POGGIO”
GAVI D.O.C.G. 2021
DEL COMUNE DI GAVI**

Type: white dry wine.

Grape Variety: Cortese di Gavi or Gavi 100%.

Soil: clay and sandy, with south-westerly exposure.

Zone: the vineyards are located on the north hills of Gavi, at 300 mt. above sea level.

Planting: Gouyot breeding with 4.200 plants per hectare, yield 95q./ha, south-west exposure.

Harvest: manual harvesting in boxes at full ripeness of the grapes in September.

Winemaking: soft crushing of grapes with steems, controlled temperature fermentation in stainless steel, static clarification, bottling with minimum addition of sulphites.

Analytic data: Alcohol 12,50% - Residual sugars 0,9 g/lit - Total acidity 5,15 g/lit.

Tasting notes: the colour is straw yellow; savoury and iodine aroma, with hints of ripe pineapple and aromatic herbs; the taste is smooth, persistent with evident favors of almond and fruit.

Food pairing: excellent as an aperitif or throughout a meal, with typical Mediterranean cuisine, such as salads, pasta, sea food and white meats

Serving temperature: 8°-10°



*Az. Agricola IL POGGIO
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