

**“SOLE SUL POGGIO”
GAVI D.O.C.G. 2017
DEL COMUNE DI GAVI
ROVERETO**



IL POGGIO

Type: white dry wine.

Grape Variety: Cortese di Gavi or Gavi 100%.

Soil: clay.

Zone: the vineyards are located on the north hills of Gavi in Rovereto, at 330 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 stems, controlled temperature fermentation in stainless steel, static clarification, bottling with minimum addition of sulphites. Malolactic fermentation totally realized, aging 12 months in tonneau of acacia.

Analytic data: Alcohol 13,00% - Residual sugars 0,5 g/l - Total acidity 5,26 g/l.

Tasting notes: the colour is straw yellow rather heavy with intense notes of vanilla arising from refining contact of acacia; the taste is soft, sapid, well balanced, complex and harmonious.

Food pairing: appetizer, refreshing starters, fish, appetizers with first courses with roe, baked fish, shrimp, grasseola, salted cod, fresh and creamy



cheese, mushrooms, eggs and omelettes. Oriental cuisine.

Serving temperature: 8°-10°

Az.Agricola IL POGGIO
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