



A STORY BORN
IN THE LAND OF GAVI

LE TERRE DI STEFANO MASSONE





Gavi is located in Southern Piedmont in Monferrato area where round hills follow one another to reach the Apennine mountains. Vineyards, woods and fields create a green landscape, home of the grape variety named Cortese.

The sea wind from Liguria, the characteristics of the soil and the careful professional attention to the vineyards are the ingredients to make wines with delicate aromas and an elegant and fresh taste.

Stefano Massone has been living in the culture and tradition of Gavi since his childhood, when he started following his father's footsteps. He is in love with his vineyards and his job. Day by day, season by season his commitment to his winery becomes stronger.

His estate includes 15 vineyards located in 6 municipalities of the DOCG area with different soils, from white land with limestone to red with clay.

For 40 years these differences have been used to grow the best Cortese grapes, vinified with care in the modern cellar. The different positions of the vineyards limit the impact of bad weather and guarantee high quality wines every year.



“Whenever I uncork a bottle, I can feel the scent of each season and the efforts and the passion that always drive my way up and down these hills, my world. My wine is the wonderful gift that nature gave me and that I appreciate every day”.

STEFANO MASSONE

GAVI DOCG DEL COMUNE DI GAVI

THE HIGHEST IN RANGE. MADE BY A SELECTION OF THE BEST GRAPES HARVESTED IN GAVI. ELEGANT AND INTENSE IN FLAVOUR COMPLEXITY, IT IS FRESH AND ROUND.

Excellent aperitif. Ideal for risotto, sea-food soup and shellfish.

Serve at 10/11 °C. uncorking the bottle 15 minutes before drinking.

Grape variety 100% Cortese



Soil sandy /calcareous structures associated to clayey fractions.



Production area Municipality of Gavi. Hilly soil located at about 250/300 meters above sea level.



Tasting notes The colour is a brilliant straw yellow with light greenish reflexes. Delicate aroma with fruity and mineral hints, expressed with particular elegance. Dry, crisp and well balanced. Ready to drink, or wait one year for more complexity.



GAVI DOCG MASERA

A TRADITIONAL GAVI DOCG.
CRISP, LEAN AND STEELY.
THIS WINE HAS AN ENGAGING SIP
AND IT IS EASY TO PAIR WITH FOOD.

*Excellent for aperitif. Ideal for starters,
sea-food and crustaceans*

*Serve at 10/11°
immediately after corking.*

Grape variety 100% Cortese



Soil calcareous structure
associated to clayey
fractions.



Production area Six Municipalities in
Gavi DOCG.



Tasting notes The colour is a brilliant straw
yellow, with light green hues.
Delicate but persistent aromas
of fruit and flowers that makes
it particularly elegant. Dry
wine with a crisp acidity and a
pleasant mineral flavour.



PIEMONTE DOC BARBERA

YOUNG, FRESH AND ENGAGING WINE,
EASY TO PAIR WITH FOOD.

*Whole meal wine, excellent with red meat,
pasta and pizza.*

Serve at the temperature of 14/15 °.

Grape variety Minimum 85% Barbera.



Soil Limestone and clay.



Production area Hills of Nizza Monferrato and
surrounding areas at about
200 meters a.s.l.



Tasting notes Ruby red colour, vinous with
hints of ripe fruit. It is dry, with
a fine intense aroma, moderate
acidity and a medium body.
Ready to drink.





LE TERRE DI STEFANO MASSONE

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