



LE TERRE DI 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.



Production area	Municipality of Gavi. Hilly soils located at about 250/300 meters above sea level
Soil	Sandy/calcareous structures associated to clayey fractions
Grape	Cortese 100%, Guyot trained vines with an average age of over 15 years
Harvest	By hand and by machine in the first three weeks of September. Average yield of 9 tons per hectare
Vinification	Soft pressing of the grapes and temperature controlled fermentation in steel tanks. The wine is bottled in late spring after at least 4 months under the fine lees
Color	Brilliant straw yellow with light greenish reflexes
Aroma	Delicate with fruity and mineral hints, expressed with particular elegance
Flavour	Dry, crisp and well balanced. Ready to drink, or wait one year for more complexity
Pairings	Excellent aperitif. Ideal for risotto, sea-food soup and shellfish. Serve at 10/11 °C uncorking the bottle 15 minutes before drinking