



LE TERRE DI STEFANO MASSONE

## 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.



**Production area** \_\_\_\_\_ Six Municipalities in Gavi DOCG, hilly soils located at about 250/300 meters above sea level

**Soil** \_\_\_\_\_ Calcareous structure with 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 9,5 tons per hectare

**Vinification** \_\_\_\_\_ Soft pressing of the grapes and temperature controlled fermentation in steel tanks. The wine is bottled at the end of the winter after at least 3 months under the fine lees

**Color** \_\_\_\_\_ Brilliant straw yellow, with light green hues

**Aroma** \_\_\_\_\_ Delicate but persistent aromas of fruit and flowers that makes it particularly elegant

**Flavour** \_\_\_\_\_ Dry wine with a crisp acidity and a pleasant mineral flavour. Ready to drink

**Pairings** \_\_\_\_\_ Excellent for aperitif. Ideal for starters, sea-food and crustaceans. Serve at 10/11° immediately after corking