



# Elio Filippino

Vini Pregiati delle Langhe



## Gavi D.O.C.G.

### DENOMIMAZIONE DI ORIGINE CONTROLLATA E GARANTITA

*The bouquet is fruity with hints of daisy and acacia flowers. Citrus notes can be detected on the palate. Gavi has a distinctive full, fresh and elegant taste.*

*Ideal serving temperature is 10°-12°C.*

*Excellent when served with fish or white meat.*

**COLOR:** Straw color with light green highlights

**GRAPE:** 100% Cortese

**EXPOSURE:** South - West

**YIELD PER HL/HA:** Max 80 qt / hectare

**HARVEST:** Manual, at the beginning of September

**CELLAR TEMPERATURE:** 10°–15°C constant

**VINIFICATION:** The grapes are delicately pressed and the stalks are removed. The must ferments in stainless steel vats at a controlled temperature of 18°–20°C for about 20 days. After fermentation, the wine is kept in stainless steel vats until the bottling.

**ALCOHOL:** 12.5%

