



— Agricola —
COLLE BELVEDERE

GAVI DOCG “SPLENDORE”

Its minerality remains pleasant and it accompanies a marked finesse and expresses aromas of white fruits and flowers. In the mouth it is lively with the traditional classic almond finish of the Cortese.

GRAPE VARIETY: 100% Cortese

SOIL COMPOSITION: South exposition, altitude 300 m asl. The composition of the soil varies from ferrous-clay to calcareous with a medium mixture.

AVERAGE PLANTING YEAR: 1990, traditional Guyot.

HARVEST: Manual, beginning September.

VINIFICATION AND AGEING: Manual harvest. Soft pressing of the whole grapes, fermentation at 15°C. Refinement in steel with weekly batonnage of fine lees for 7 months. Bottling under nitrogen coverage.

SPLENDORE, Splendor. There's no other description when you walk into the fields during the harvesting and you see those golden and splendid grapes hanging, all in line, waiting to become an exceptional Gavi.

