

Fontanafredda

Gavi DOCG 2024

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**TASTING NOTE**

This is a bright straw-yellow wine with greenish highlights. It has a full, delicate, elegant bouquet which brings to mind flowers and fresh fruit - mostly lemons, lilies of the valley and green apples. Its taste is attractively young, dry, fresh and well-balanced.

**VITICULTURE**

System: guyot 4.000-5.000 plants/ha.

**VINIFICATION**

The wine is vinified where the grapes are grown. After the separation of the must from the skins, the wine is refrigerated and undergoes static racking, after that the fermentation takes place at a controlled temperature (16-18 °C). Ageing: the wine is refined in steel for 4-5 months, and is then bottled in the spring following the harvest.

**FOOD MATCHING**

An inviting aperitif, it whets the appetite if combined with starters and fish dishes. It is perfect in summer, but there are no seasonal limitations for serving this delightful wine.

SIZE	75cl
VINTAGE	2024
ABV	12.5%
GRAPE VARIETIES	Cortese (100%)
CLOSURE	Natural Cork
SKU CODE	M3956124
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	Italy
REGION	Piemonte
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.35
TOTAL ACIDITY	5.28g/l Tartaric
RESIDUAL SUGAR	0.4g/l
SKU	M3956124