



GUIDO MAZZARELLO
Vinicoltori da Generazioni



GAVI D.O.C.G.

VARIETY: Cortese 100%

YIELD OF GRAPES PER HECTARE: circa 95 ql/ha

ZONE OF PRODUCTION:
11 townships in the province of Alessandria

PERIOD OF MATURATION:
last week of September to first week of October

WINEMAKING:
at controlled temperatures in stainless steel tanks

COLOUR:
straw yellow with green reflections

TASTE:
dry, balanced, and pleasing

ALCOHOL CONTENT: 12% ABV

TOTAL ACIDITY: 5,50

RESIDUAL SUGARS: 2 gr/l

OPTIMUM AGE FOR DRINKING:
preferably within one year

SERVING TEMPERATURE: 10°-12° C (50°-54° F)