



# Elio Filippino



*Precious Langhe's wines*

## Gavi D.O.C.G.

**DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA**

**GRAPE:** 100% Cortese

**POSITION:** Hillside

**EXPOSURE:** Southwest

**CLIMATE:** Cold winters, hot, sunny summers; rain in spring and autumn

**HARVEST:** Hand-picked during the first ten days of September

**CONSERVATION:** At a constant temperature of 10-15°C

**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

**COLOR:** Straw yellow with greenish reflections

**NOSE:** The bouquet is fruity with hints of daisy and acacia flowers. Citrus notes can be detected on the palate

**TASTE:** Fruity charming, fresh and elegant taste

**TEMPERATURE:** Ideal serving temperature is 8°/10°C.

**ALCOHOL:** 12,5%

