

# NINE



## GAVI DOCG DEL COMUNE DI GAVI

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**VINEYARDS** are 25 years old, in Rovereto in the municipality of Gavi, at an altitude of 430m above sea level

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**VINES** 100% Cortese

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**SOIL** clay and limestone

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**EXPOSURE** West - South West

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**TRAINING SYSTEM** Classic Guyot

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**PRODUCTION** 95 q.li/ha

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**VINIFICATION** after de-stemming and pressing, the must is transferred in stainless steel tanks, where the fermentation takes place, at a controlled temperature of 18° for 15/20 days

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**AGEING** 6 months in stainless steel, with batonnages every 10 days to increase its complexity, then 3 months of fining in the bottle

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**TASTING NOTES** of intense straw yellow colour, on the nose it shows citrus and yellow peach notes, with hints of tropical fruit and an herbaceous finish. In the mouth it is pleasantly fresh, intense, velvet-like and persistent