

Linea Innovazione

PERIPLO WINES



QUATER

GAVI
DOCG
DEL COMUNE DI GAVI

VINEYARDS are 12 years old, located in Rovereto, a hamlet in the municipality of Gavi, at an altitude of 400m above sea level

VINES 100% cortese

SOIL clay and limestone

EXPOSURE south west, west

TRAINING SYSTEM classic guyot

PRODUCTION 95 q.li/ha

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

AGEING in bottle for a minimum of 3 months after the fermentation in steel

TASTING NOTES of straw yellow colour, on the nose it shows notes of white flowers and white peach, with a soft herbaceous finish. In the mouth it is pleasantly fresh, intense and persistent