



Montessora

Gavi Docg del Comune di Gavi

The top of La Giustiniana range is made with grapes grown on “red soils”. Complex, elegant and persistent with a remarkable aging capability.



PRODUCTION AREA

La Giustiniana vineyards in Rovereto di Gavi, Piedmont

SOILS

Alluvial gravels alternated with clays rich in iron.

GRAPES

Cortese 100%, Guyot trained with 4.000 vine per hectare

HARVEST

Manual and by machine in the first week of September. Average yield of 7.5 tons per hectare

VINIFICATION

Soft pressing, fermentation with temperature control; after at least 6 months of aging on the fine lees, the wine is bottled in late spring

COLOR

straw yellow with light green reflections.

AROMA

intense and complex, with fruity and mineral notes.

TASTE

distinctive and elegant, structured with a bitter and subtle vein.

PAIRINGS

appetizers, clams, fish and shellfish main courses. Serve at 10-12°.