



ENOCLASSICA

selection

FOSSILI Gavi Di Gavi DOCG

Producer Sansilvestro

Winemaker Guido Sartirano

Estate Founded 1871

Country Italy

Region Piedmont

Appellation Gavi di Gavi DOCG

Grape Varietal 100% Cortese

Soil Composition Calcareous and clay

Elevation 230 meters

Fermentation Method Soft pressing of the grapes; fermentation in stainless steel at controlled temperature of 18-20 centigrade; maturing on the noble lees for about 6 months before the bottling..

Aging Matured in Stainless Steel

Alcohol Content 13%

Tasting Notes Aroma of citrus fruit, with floral undertones; prominent mineral sensations; long finish with good balance and structure.

