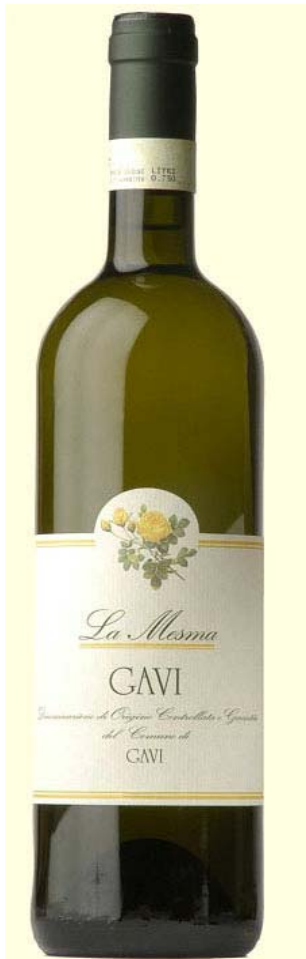


La Mesma



La Mesma Gavi

Our hand-harvested grapes thrive on our family owned hillsides, well exposed to the sun and coastal breezes. Harvest is immediately followed by soft pressing and “in bianco” vinification at controlled temperatures, in stainless steel. The wine has a beautiful, straw-yellow color, fruity scents (apricot), with hints of citrus fruits and meadow flowers; it is a fresh and harmonious taste, with a pleasant fruity background.

CLASSIFICATION : Gavi docg

PRODUCTION AREA : Gavi

HEIGHT ABOVE SEA LEVEL : 350 m

EXPOSURE : south-east

VARIETY : Cortese

VINESTOCK PER HECTARE : 4000

TRAINING SYSTEM : Guyot

KG YEALD PER HECTARE : 8000

VINIFICATION : in stainless steel vats at controlled temperature

MATURATION in stainless steel vats

ALCOHOL CONTENT BY VOLUME : 12% vol

ENOLOGIST : Massimo Azzolini