

ETHICAWINES

earth, heart, hands.

Villa Sparina



VILLA SPARINA

G A V I



Monterotondo
Gavi del Comune di Gavi
DOCG

REGION

Piemonte

VARIETY

Cortese. Historical single-vineyard located in the Municipality of Gavi. Average age of the vines: approximately 40 years.

Exposure and altitude: Mainly South, South-West; 310-350 m a.s.l (1017 – 1148 feet)

Soil composition: Clay and marl.

Cultivation method: Guyot, 4200 vines per hectare.

Harvest: Hand-harvest at the end of September or beginning of October. The grapes are harvested separately and brought to the cellar in small crates.

Vinification process: Soft crushing of the grapes. Three-week fermentation in stainless steel at controlled temperature 66-68 F (19-20° C). Refined in oak barrels for at least 24 months in the historical XVIII Century cellars of the property.

TASTING NOTES

Lots of stone and mineral character with an undercurrent of ripe lemon and peaches. Medium to full body, layered and flavorful. Lovely rich texture, great personality.