



fontanassa®

fontanassa s.s.
sede: f.z.n. Rovereto, 172
magazzino: f.z.n. Rovereto, 65
15066 Gavi (AL)
tel. / fax +39 0143 645455
p.iva 02036480065
e-mail: info@fontanassa.com

Name of wine	Citu 1921
Denomination	Gavi D.O.C.G. del Comune di Gavi Rovereto
First vintage product	1991
Grapes variety	Cortese
Country of origin	Rovereto di Gavi - Piedmont - Italy
Exposition	South-West 330 mt.
Type of soil	Clay
Method of production	Guyot, 4300 plants every hectar
Harvest	Manual harvesting by hand in boxes ,in the first half of September, with selection of the best grapes in the field and fast transfer to the cellar.
Vinification	Fermentation, without skin, with gentle pressing at low temperature to protect the quality of the grapes from oxidation. Low temperature fermentation 15-18°C to help develop and preserve the most characteristic aroma.
Maturation and aging	Steel tanks and aged 50% in acacia tonneaux for 6-12 months
Tasting Notes	Intense yellow color with golden reflection. Ample and complex,, aroma of fruit, pear, yellow peach, vanilla, almond, honey and ripe fruit.
Serving Temperature	10°-12°
Serving suggestion	Perfect with mane course of pasta and rice, suitable with fish, soup and shellfish, white meats and vegetable dishes.

