



fontanassa®

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Name of wine	Cà Adua
Denomination	Gavi D.O.C.G.
First vintage product	2000
Grapes variety	Cortese
Country of origin	Gavi - Piedmont - Italy
Exposition	South-West 250/290 mt.
Type of soil	Clay with stones
Method of production	Guyot, 4300 plants per hectare
Harvest	Manual harvesting by hand in boxes, in the first half of September, with selection of the best grapes.
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
Tasting notes	Straw yellow colors with greenish reflections, aromas of citrus, grapefruit, cut grass white flowers, dry, fresh, with good sapidity, persistent and mineral taste.
Serving temperature	10°-12°
Serving suggestion	Perfect as aperitif, suitable with fried fish and shellfish, white meats, risotto and pasta with vegetable.

Cà Adua



GAVI

Denominazione di Origine Controllata e Garantita

