



fontanassa®

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Name of wine	Fontanassa
Denomination	Gavi D.O.C.G. del Comune di Gavi – Rovereto
First vintage product	1988
Grapes variety	Cortese
Country of origin	Rovereto di Gavi - Piedmont - Italy
Exposition	South-West 290/330 mt.
Type of soil	Clay with stones
Method of production	Guyot, 4300 plants every hectare
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
Tasting Notes	Straw yellow with splendid greenish reflections, hints of freshly cut grass, grapefruit, white melon, pear and almond, with hints of sage. Ample and complex even when young for the complete maturity of the grapes and for the lactic acid and the other components deriving from the malolactic fermentation
Serving Temperature	10°-12°
Serving suggestion	Perfect as aperitif, suitable with fish dishes, soup and shellfish, white meats, pasta and rice.

