

OTTOSOLDI

GAVI



Straw yellow in color, this is an intense Gavi with dried-lemon and grapefruit aromas and flavors. Full-bodied and very rich. Lots of bitter lemon and fresh minerality on the finish.

Color: White

Grapes: 100% Cortese di Gavi

Soil: Marlstone and limestone

Age of Vines: 20 Years old

Altitude: 250-300 m above sea level

Aspect: SouthWest

Training System: Guyot

Yield per HI/Ha: 50 HI/Ha

Fermentation: In Stainless Steel Tanks

Aging: Mainly in Stainless Steel Tanks, partially in Tonneaux

Production: 13,200 bottles per year

Represented by Soilair Selection

[Seventy.com/ottosoldigavi](https://seventy.com/ottosoldigavi)