

MONTEROTONDO

GAVI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
DEL COMUNE DI GAVI



Monterotondo is Villa Sparina's Cru, vinified starting from the best-selected grapes, grown in well-exposed, self-owned historical vines. It is vinified separately with handcrafted methods, that's why it is the perfect representation of the relationship between Cortese grapes and terroir; a wine with a great personality, which still presents freshness, minerality, sapidity, acidity, vigorousness, longevity, and elegance.

Best served at 12°C (53.6° F)

First year of production 1997

Grape variety 100% Cortese from the municipality of Gavi

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

Average age of the vines 40 years

Harvest All grapes are harvested by hand at the end of September/ beginning of October and brought to the cellars in crates.

Fermentation Mainly in stainless steel tanks

Fermentation temperature Temperature-controlled fermentation at 19/20° C (66/68° F)

Duration of fermentation Three weeks

Refining Method 24 months in our historical XVIII Century cellars

IL VINO COME PRINCIPIO CREATIVO