

# LA SMILLA

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## VINEYARD

**Exposure and Altitude**

South 280 m above sea level

**Type of Land**

Clay and limestone

**Average Age of Vines**

25 years

**Training System**

Guyot

## GRAPES

**Blend**

Cortese di Gavi (vineyards in the town of Gavi) 100%

**Yield per hectare**

95 Ql per Ha

**Harvest period**

End of september

**Harvest method**

Grapes are harvested by hand in a box

## WINE

**Pressing**

Soft

**Fermentation Tanks**

Stainless steel

**Length of Fermentation**

30 days

**Malolactic fermentation**

No

**Method and length of refinement**

Sur Lies 6 months

## BOTTLE

**First year of production**

1994

**Classification**

Gavi del Comune di Gavi Docg

**Bottling period**

Late winter after the harvest

**Aging in barrel**

5 - 10 months

**Aging in bottle**

min. 2 months

**Placing on the market**

Spring

## AT THE TABLE

**Consumption time**

24 - 36 months.

Fresh and pleasant as soon as it is bottled  
It reaches its best expression after the next harvest. A few years in the bottle show an interesting and constant evolution

Greenish-yellow

**Colour**

Acacia blossoms, peach, apple

**Aroma**

**Taste**

Full, persistent with hints of almond

**Pairing**

Recommended as an aperitif, with cheeses, first courses and all fish-based dishes

**Temperature**

10 - 12 °C

Gavi del Comune di Gavi Denominazione di Origine Controllata e Garantita