

LA SMILLA

LA SMILLA Guido Matteo snc di D. Guido & C.
Via Garibaldi, 7 - 15060 - Bosio (AL) - Piemonte - Italia
Tel. +39 143 684245 - Fax +39 143 684245
e-mail: info@lasmilla.it - www.lasmilla.it



VINEYARD

Exposure and Altitude

Type of Land

Average Age of Vines

Training System

GRAPES

Blend

Yield per hectare

Harvest period

Harvest method

WINE

Pressing

Fermentation Tanks

Length of Fermentation

Malolactic fermentation

Method and length

of refinement

BOTTLE

First year of production

Classification

Bottling period

Aging in barrel

Aging in bottle

Placing on the market

AT THE TABLE

Consumption time

Colour

Aroma

Taste

Pairing

Temperature

South 280 m above sea level

Clay and limestone

25 years

Guyot

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

95 Ql per Ha

End of september

Grapes are harvested by hand in a box

Soft

Stainless steel

30 days

No

Sur Lies 6 months

1994

Gavi del Comune di Gavi Docg

Late winter after the harvest

5 - 10 months

min. 2 months

Spring

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

Acacia blossoms, peach, apple

Full, persistent with hints of almond

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

10 - 12 °C

Gavi del Comune di Gavi Denominazione di Origine Controllata e Garantita