

LA SMILLA

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VINEYARD

Exposure and Altitude	South 330 m above sea level
Type of Land	Clay and limestone
Average Age of Vines	35 years
Training System	Guyot

GRAPES

Blend	Cortese di Gavi 100%
Yield per hectare	90 Ql per Ha
Harvest period	End of september
Harvest method	Grapes are harvested by hand in a box with the selection of the best bunches

WINE

Pressing	Soft
Fermentation Tanks	Wood
Length of Fermentation	30 days
Malolactic fermentation	Yes
Method and length of refinement	Sur Lies 8-9 months

BOTTLE

First year of production	1998
Classification	Gavi Docg
Bottling period	Late winter after the harvest
Length of refinement in barrel	12 months in barriques 6 months stainless steel
Length of refinement in bottle	Min. 2 months
Placing on the market	20 months

AT THE TABLE

Consumption time	48 - 60 months
	Its remarkable structure is enhanced as soon as it is placed on the market

Colour

Golden yellow

Aroma

Acacia, honey, peach

Taste

Full, warm, enveloping

Pairing

Recommended with first courses, fish soups, light main courses, gorgonzola

Temperature

10 - 12 °C