

# MORGASSI SUPERIORE



## PASSO

The freshness of the Cortese

<b>Product Type</b>	Gavi del Comune di Gavi Docg Controlled and guaranteed denomination of origin
<b>Tasting note</b>	Dry with a fresh/high acidity, notes of citrus, herbs, pears and some white flowers and peaches
<b>Production Area Vine</b>	Gavi, Piedmont Italy 100% Cortese
<b>Training system</b>	Low cordon
<b>Vineyard altitude</b>	300 m asl
<b>Vineyard density</b>	5000 vines per hectare
<b>Terrain</b>	Marl chalky clay
<b>Production per hectare</b>	85 ql.
<b>Vinification</b>	Grapes are soft pressed, fermented and refined in stainless steel vats.
<b>Ageing</b>	Refined in the bottle at least 3 months
<b>Alcohol content</b>	12%, 12,5 %
<b>Ageing potential</b>	5 years
<b>Winemaker's name</b>	Massimo Azzolini
<b>Bottles</b>	0,75 L