

MORCASSI SUPERIORE



TUFFO

The perfectly poised taste of Gavi

Product Type

Gavi del Comune di Gavi Docg
Controlled and guaranteed
denomination of origin

Tasting note

Tasting note colour tones: almost translucent shades of straw yellow and greenish reflections which emphasise the wine's clarity and brilliance. Very delicate while intense bouquet with elegant and pervasive flower notes which in time blend and give way to the sweetness of more intense white and citrus fruit aromas, rising to prominence after a few minutes. On the palate it starts off

decisively, with sharpness and precision. Long almost bitter finish, typical of the Cortese grape, with its decisive imprint of freshness, witness of the wine's potential for ageing.

Production Area Vine

Gavi, Piedmont Italy
100% Cortese

Training system Vineyard altitude Vineyard density Terrain Production per hectare

Low cordon
300m ASL
5000 vines per hectare
Marl chalky clay
90 ql

Harvest Vinification

Hand harvested in crates
Grapes are chilled in a cold store for 12 hours overnight after harvested then destemmed and soft pressed on the following morning. Fermented and refined in stainless steel vats.

Ageing

Refined in the bottle at least 4 months

Alcohol content Ageing potential

12%, 13%
20 years

Winemaker's name

Massimo Azzolini

Bottles

0,75 L 0,375 L 1,50 L

