

# MORGASSI SUPERIORE



## VOLO

### Product Type

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

### Tasting note

Bouquet very intense and lingering,  
fruits hints of white fruit, dried flowers  
flavour very intense and lingering

### Production Area Vine

Gavi, Piedmont Italy  
100% Cortese

### Training system Vineyard altitude Vineyard density Terrain Production per hectare

Low cordon  
300 m asl  
5000 vines per hectare  
Marl chalky clay  
75 ql.

### Harvest Vinification

Hand harvest 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  
in stainless steel vats.

### Ageing

The wine stays for 9 months in  
stainless steel on second lees .  
Refined in the bottle at least 6 months

### Alcohol content Ageing potential

12% 13%  
20 years

### Winemaker's name

Massimo Azzolini

### Bottles

0,75 L