

# LA SMILLA

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## VINEYARD

Exposure and Altitude	South-West 330 m above sea level
Type of Land	Clay and limestone
Average Age of Vines	25 years
Training System	Guyot

## GRAPES

Blend	Cortese di Gavi 100%
Yield per hectare	95 Ql per Ha
Harvest period	End of september
Harvest method	Grapes are harvested by hand in a box

## WINE

Pressing	Soft
Fermentation Tanks	Stainless steel and cement
Length of Fermentation	30 days
Malolactic fermentation	No
Method and length of refinement	Sur Lies 4 months

## BOTTLE

First year of production	1990
Classification	Gavi Docg
Bottling period	Late winter after the harvest
Aging in barrel	5 - 10 months
Aging in bottle	Min. 2 months
Placing on the market	Spring

## AT THE TABLE

Consumption time	24 - 36 months
	Extremely fresh and pleasant when just bottled
	It reaches its best expression over the summer
Colour	Greenish-yellow
Aroma	White fruits, floral
Taste	Tart, fresh, fruity
Pairing	Recommended as an aperitif, with appetisers, first courses and all fish-based dishes
Temperature	10 - 12 °C