www.monferratontour.it

Cavelli Davide Azienda Agricola

Category: Cantine
business description: In the teachings and traditions of yesterday... the quality of today
We are in Prasco, on the road to Ovada, where only a few hundred meters separate the valley floor from the tops of hills that are not very high, but often so steep that any idea of mechanical harvesting is unrealistic.

"We still pick the grapes like we used to, with scissors and elbow grease," explains Davide Cavelli, continuing the family tradition, begun over a hundred years ago by his great-grandfather Pietro. The farm extends over approximately eleven hectares, nine of which are vineyards. Cavelli's wine production began in 1907. The company has always adhered to scrupulous and careful procedures to ensure a superior quality wine: this results in highly structured wines such as the Ovada D.O.C.G. "Bricco Le Zerbe," obtained from old vines with a yield of 40 quintals per hectare.

The cellar is a mix of modernity and tradition, from the fiberglass and steel tanks to the concrete wine vats.
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Links

http://www.cavellivini.com/