
Gavi DOCG

Le Marne

VINTAGE: 2021

PRODUCER'S VINTAGE NOTES: "Snow has finally fallen. The earlier part of the year has seen rain and snow, which piled up to a height of 60cm among the vineyards of Langhe. March has not experienced rain and temperatures have always settled above average, prompting an early start of vegetation. Such conditions led us to expect another early and hot vintage, but we would be proven wrong. Spring has brought the precious and long-awaited rain. Temperatures remained below average until the end of May, slowing down the vine's vegetative development. In mid-May, the vintage seemed to be a late one: the vines were growing slowly, temperatures were quite low during the night and the wind was always cold. June marked the beginning of a long, hot (but not torrid) and dry summer that lasted until September, which has been characterized by mild temperatures during the day. The first two weeks of August were dedicated to the thinning of the most lush vineyards. Harvest was carried out during the usual period, yielding healthy and outstandingly ripe grapes. The Cortese grapes grown in the area of Gavi were harvested from September 18-26. Despite the significant climatic changes (early vegetation, late frost, drought), the 2021 vintage has been a surprising one thanks to the vine's resilience. We harvested very healthy and perfectly ripe grapes characterized by outstanding balance. The white wines reveal an impressive bouquet, excellent structure, harmony and personality: characteristics indicating a remarkable longevity."

Stefano Chiarlo, winemaker

GRAPE VARIETY: cortese

SOIL: clay marl

VINEYARD EXPOSURE: located on high hills, the Ligurian sea is a few kilometres to the south and the Apennines to the west create a unique microclimate

METHOD OF CULTIVATION: Guyot

HARVEST: manual harvest, preceded by summer thinning of excess bunches of grape

VINIFICATION: partial cold maceration followed by a soft-press and fermentation with indigenous yeasts for 12 /15 days a temperature between 16 and 18°C in steel tanks

REFINEMENT: an average of 3-4 months with its yeast in steel tanks

COLOUR: straw yellow with brilliant green hues

NOSE: elegant, fresh with the scents of golden apple, acacia flower, citrus and bread crust

TASTE: well-structured, fragrant. Good length with finish which is round and savoury

ACCOMPANIES: carpaccio of meat and fish, sushi, spaghetti with clams, grilled fish

SERVING TEMPERATURE: 10-11° C

BOTTLE SIZES: 0,750 l. - 1,5 l.

CLOSURE: cork

