
Gavi DOCG

Le Marne

VINTAGE: 2022

PRODUCER'S VINTAGE NOTES: "It was a warm and dry year that experienced early vegetative development, 2 weeks in advance. To maintain the aromas and freshness, as well as avoid damage caused by the sun and the heat, in 2022 the vegetation that protected the bunches was preserved and manual harvest was carried out a week in advance, on 11 September, collecting perfectly healthy and ripe grapes. This vintage has shown how the vines have surprisingly adapted to the climate, yielding extremely expressive and balanced wines."

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

