
Gavi DOCG

Le Marne

VINTAGE: 2023

PRODUCER'S VINTAGE NOTES: "A mild winter with low precipitation was followed by an equally dry spring, eventually relieved by timely rains in mid-May, mid-June, and late June. These rains proved crucial, providing much-needed moisture ahead of a prolonged, hot, and dry summer. Initial concerns about potential challenges for the vintage were alleviated by significant rainfall towards the end of August, restoring the desired balance and facilitating optimal grape ripening. In the Gavi region, unlike other areas, the vintage saw sufficient rainfall, resulting in exceptional quality. Harvesting was carried out during the traditional period from September 18th to 24th." 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

