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## Gavi DOCG

### Le Marne

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**VINTAGE:** 2019

**PRODUCER'S VINTAGE NOTES:** "In terms of climate, it has been a particular and greatly interesting year. Winter and early spring have been mild and dry, with a few scattered snowfall. However, April and May have seen heavy rainfall that delayed growth and flowering, and have been followed by a hot and dry month of June. The beginning of July has been marked by abundant rain that facilitated the gradual progression towards a hot and dry summer, which did not register excessively high temperatures; such conditions lasted until 20 October. The yield has been particularly poor but the period of time for maturation is that of a classic vintage; these are the ideal conditions that promise excellent quality. Harvest took place from 21 to 28 September, collecting healthy and nearly perfect grapes. The wine has a good structure, rich in floral scents with notes of citrus and bread crust; the flavour is greatly harmonious and of remarkable freshness, thanks to its mild acidity. In our opinion, the 2019 Gavi vintage must be included among the best ones of recent years." 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

