
Gavi DOCG

Le Marne

VINTAGE: 2020

PRODUCER'S VINTAGE NOTES: "The 2020 vintage began as a mild winter with little rainfall, especially snowy ones. The first part of spring was dry and sunny (March and April), which suggested an early vintage.

But this forecast has been proven wrong: May and June have been particularly rainy which slowed down vegetative development, but this also allowed for an abundant accumulation of essential water resources for the summer season that has not been excessively hot and dry.

What sets this vintage apart is the ideal climate during the most crucial stage:

September has been mild and dry, and this enabled the grapes to grow healthily and reach perfect ripeness.

The harvest of Gavi was carried out in the usual period from 6/22 September.

The wine expresses considerably complex aromas and a harmonious and long taste.

This is undoubtedly a remarkable vintage, the expression of elegance and 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

