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## Gavi DOCG del Comune di Gavi

### *Rovereto*

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**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

**MUNICIPALITY:** Gavi

**FIRST VINTAGE PRODUCED:** 1996

**VINEYARD:** Rovereto

**SURFACE AREA OF THE VINEYARD:** 5 Ha

**SOIL:** dark red clay marl with the presence of stone

**VINEYARD EXPOSURE:** southeast

**VINEYARD ELEVATION:** 400-500 AMSL

**METHOD OF CULTIVATION:** Guyot

**VINES PER HECTARE:** approximately 4,500

**YIELD:** very low yield; thinning of excess bunches at end of summer, leaving an average of 6/7 bunches per vine

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

**VINIFICATION:** a portion of the grapes are subjected to cold pressing to obtain the perfect expression of the specific aromas. Soft pressing and fermentation at a temperature between 16 and 18°C.

**REFINEMENT:** aged for at least 5 months with its yeast in steel tanks before refinement in the bottle

**COLOUR:** straw yellow with green hues

**NOSE:** intense, elegant, persistent with notes of white flowers, golden apple, chive and minerals

**TASTE:** well-structured, fragrant and a pleasingly long, round savoury finish

**ACCOMPANIES:** spaghetti with fruits of the sea, swordfish carpaccio, veal tartar

**SERVING TEMPERATURE:** 10-11° C

**BOTTLE SIZES:** 0,350 L - 0,750 L - 1,5 L

**CLOSURE:** cork

