
Gavi DOCG del Comune di Gavi

Rovereto

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 took place during the traditional period from September 18th to 24th." 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: south-east

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

