

## GAVI DOCG DEL COMUNE DI GAVI



**First year of production:** 1999

**Grape:** Cortese del Comune di Gavi

**Vineyards Exposure:** Predominantly south-east

**Altitude:** 310-350 MASL

**Soil:** White Marl

**Pruning system:** Guyot, 4500 vines per hectare

**Harvest:** Harvested manually in 20 kg cases in three separate stages.

A small portion is picked slightly before full ripeness to preserve aromatic lift; the largest share at optimal ripeness; and a final small portion when the grapes reach slight over-ripeness.

The decision to divide both harvest and fermentation into three distinct lots was made in order to craft a Gavi in which the naturally high acidity and characteristic bitterness of Cortese are present but never excessive or intrusive, while fully preserving aromatic expression and freshness.

**Fermentation:** Temperature controlled at 12-14° C in stainless steel tanks

**Malolactic fermentation:** Developed in stainless steel tanks. Neither yeasts nor external additives are used for both fermentations. Both are natural and spontaneous.

**Ageing:** Aged in stainless steel tanks on the lees for at least 3 months and then in bottle for the time needed

### TASTING NOTES

**Colour** medium-intensity straw yellow with good luminosity.

**Nose**, apredominantly floral, with fragrances of acacia and linden blossom. Fruit notes follow in succession — first a delicate hint of peach — closing with nuances of Mediterranean aromatic herbs.

**Palate**, coherent with the aromatic profile, showing notable flavour supported by fresh acidity that leaves the palate clean. A subtle almond note emerges as an olfactory aftertaste. The sip is balanced and pleasantly smooth, while maintaining a refreshing character.

A ready-to-drink wine, ideal with fish — both raw and delicately cooked — exceptional with oysters, and well suited to white meats and delicate cheeses. Perfect throughout the meal, as an aperitif, or simply enjoyed on its own.