



Gavi Docg *Fornaci*

VINTAGE: 2021

PRODUCER'S VINTAGE NOTES: "Snow has finally fallen. The earlier part of the year has seen rain and snow, which piled up to a height of 60cm among the vineyards of Langhe. March has not experienced rain and temperatures have always settled above average, prompting an early start of vegetation. Such conditions led us to expect another early and hot vintage, but we would be proven wrong. Spring has brought the precious and long-awaited rain. Temperatures remained below average until the end of May, slowing down the vine's vegetative development. In mid-May, the vintage seemed to be a late one: the vines were growing slowly, temperatures were quite low during the night and the wind was always cold. June marked the beginning of a long, hot (but not torrid) and dry summer that lasted until September, which has been characterized by mild temperatures during the day. The first two weeks of August were dedicated to the thinning of the most lush vineyards. Harvest was carried out during the usual period yielding healthy and outstandingly ripe grapes that reached utterly perfect yet extremely rare conditions. The Cortese grapes destined for the production of Fornaci were harvested on September 22. Despite the significant climatic changes (early vegetation, late frost, drought), the 2021 vintage has been a surprising one thanks to the vine's resilience. We harvested very healthy and perfectly ripe grapes characterized by outstanding balance. Fornaci reveals a vintage boasting incredible aromatic complexity, excellent structure and, most importantly, impressive harmony and character: a promise of significant longevity, even exceeding 10 years."

Stefano Chiarlo, winemaker

GRAPE VARIETY: Cortese

MUNICIPALITY: Tassarolo

EXTENSION: 1,3 Ha

YEAR OF PLANTING: 1971

SOIL: dark, clayey-calcareous, with layers of pebbles, rich in iron

YIELD: thinning out of excess bunches in summer, leaving 5/6 bunches per vine

SUSTAINABILITY CERTIFICATION: Equalitas

HARVEST: manual, usually from 18-22 september

VINIFICATION: partly in stainless steel tanks, partly in small barrels at 17° C for three weeks

MATURATION: approximately 1 year, partly in stainless steel tanks on fine lees, partly in small barrels.

REFINEMENT: 12-18 months in bottle

DETAIL: exclusively produced during exceptional vintages characterized by ideal climatic conditions; potential for longevity of at least 7/8 years

COLOR: bright straw yellow with golden reflections

NOSE: intense and complex, with distinct floral notes and scents of grapefruit, anise, acacia honey; elegant mineral finish

TASTE: rich and enveloping, characterized by great balance, length and an elegant finish. It reveals a distinct appeal thanks to its remarkable freshness and sapidity

PAIRING: sea bass in salt, trofie pasta with pesto, stewed rabbit, roast beef

