

Gavi DOCG

Le Marne

VINTAGE: 2025

PRODUCER'S VINTAGE NOTES: "The 2025 vintage began with an early, rapid and uniform budbreak, with a phenological advance that continued throughout the season. The preceding winter, mild yet rich in rainfall, together with a late spring that was equally wet (April and May), ensured excellent water reserves, essential for coping with the long and hot summer of 2025. The vine's adaptation to these conditions, combined with targeted vineyard practices aimed at protecting the clusters, made a significant difference in terms of quality. The final ripening period, from mid-August to September 15, was dry, with excellent light exposure and significant day/night temperature variation, allowing for meticulous harvesting and enabling each vineyard to be picked at the ideal balance between sugar ripeness and acidity. Harvest of the Cortese grape took place within the traditional window, from September 15 to 19. For Gavi, the vintage promises to be among the finest of recent decades, with complex, refined bouquets and a palate of good structure, pronounced minerality and notable length." *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 at 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

