
Gavi DOCG

Le Marne

VINTAGE: 2024

PRODUCER'S VINTAGE NOTES: "2024 shows a sharp reversal of trend. Rainfall returns in such a way as to alleviate the conditions of extreme scarcity inherited from the previous two years. The rains are distributed from February to May, and again from September 20 onward. For this reason, 2024 proves to be a very demanding year in the vineyard from spring onwards, where the experience of the winemaker makes all the difference — starting with timely plant protection, followed by leaf thinning and green harvesting at the end of summer. These operations aim to remove excess grape clusters and achieve the planned yield for each vineyard, thus ensuring optimal grape health and ripeness. Fortunately, from mid-June to mid-September, there is a warm and dry period without significant rainfall, allowing for ideal ripening conditions for white grape varieties." 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 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 - screw cap

