
Gavi DOCG del Comune di Gavi

Rovereto

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

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: 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: 0,750 L. - 1,5 L.

CLOSURE: cork

