

Gavi del Comune di Gavi DOCG Rovereto

VINTAGE: 2018

PRODUCER'S VINTAGE NOTES: "The 2018 vintage is characterized by a later winter / spring period that had abundant snow and rain, which allowed the water reserves to recuperate nicely after the dry 2017 vintage.

The vegetative cycle began under normal conditions, but May and early June put a strain on the viticulturists, whom had to promptly intervene with anti-peronospora treatments and agronomic practices to ensure proper plant health.

The season continued on with a hot and dry summer; but the abundant growth of grapes necessitated the vital step of thinning to bunches (eliminating excess grape clusters, up to 30-35%), which allowed the remaining clusters to ripen well.

It was the late summer / autumn period, with its ideal climate of mild days and cool nights, that was decisive in obtaining perfectly ripe and healthy grapes with a fantastic development of aromatic properties.

The harvest took place in a normal time period, from the 20th to the 26th of September. Gavi Rovereto 2018 is intense and fragrant in the nose, with delicate notes of flowers and fruit. On the palate it has great structure and freshness that is well balanced, a characteristic of excellence Gavi vintages."

Stefano Chiarlo, winemaker

GRAPE VARIETY: cortese

MUNICIPALITY: Gavi

FIRST VINTAGE PRODUCED: 1996

VINEYARD: Rovereto

SURFACE AREA OF THE VINEYARD: 5 Ha

YEAR PLANTED: 2003

SOIL: dark red clay marl with the presence of stone

VINEYARD EXPOSURE: southeast

VINEYARD ELEVATION: 400-500 AMSL.

METHOD OF CULTIVATION: Guyot

VINES PER HECTARE: approximately 4,500

YIELD: very low 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

ALCOHOL: 12.90% | **ACIDITY:** 5.85 g/l | **PH:** 3.20

SERVING TEMPERATURE: 10-11° C

BOTTLE SIZES: 0,350 L. - 0,750 L. - 1,5 L.

CLOSURE: cork

