

Gavi DOCG

*Fornaci*

**VINTAGE:** 2019

**PRODUCER'S VINTAGE NOTES:** "The autumn-winter season began with heavy rain in November and moderate snowfall in December; the weather was dry from January until early February, when some snowfall was experienced. These conditions allowed for the accumulation of an excellent water reserve that proved to be invaluable for the summer season.

February and March were characterized by a mild and dry weather; April and May experienced abundant rain that rebalanced the vegetation of the vines, resulting in different germination between the upper and lower parts of the hills.

May and June were characterized by a hot and dry weather that registered averagely higher temperatures for a short period.

The unusual and abundant rain in the beginning of July allowed for a gradual ripening that was in line with a very classic vintage, yielding lesser grapes characterized by excellent quality, which were harvested on the 22<sup>nd</sup> of September.

Stefano Chiarlo, *winemaker*

**GRAPE VARIETY:** Cortese

**MUNICIPALITY:** Tassarolo

**EXTENSION:** 1 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

**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 months on the lees in stainless steel / oak

**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

