

## Gavi DOCG del Comune di Gavi *Rovereto*

**VINTAGE:** 2019

**PRODUCE'S VINTAGE NOTES:** "In terms of weather, it has been a particular yet very interesting year: It has started mild and dry during winter and early spring, interspersed with a couple of moderate snowfall. The months of April and May have experienced abundant rains that delayed bud breaking and flowering, while the following month of June has been hot and dry, July has begun with heavy rains that led to a gradual maturation in a hot and dry summer season that did not register excessive temperatures; such conditions lasted until 20 October:

Yield has been particularly poor and the maturation period has been similar to a classic vintage; these conditions are the ideal ones to ensure excellent quality.

Harvesting took place from 21 to 28 September; gathering healthy grapes that are near to perfection. The wine is varied and complex on the nose; the flavour presents remarkable harmony, freshness and pleasant taste together with a long finish. In our opinion, the 2019 vintage must be included among the best vintages of recent years".

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

**SERVING TEMPERATURE:** 10-11°C

**BOTTLE SIZES:** 0,350 l. - 0,750 l. - 1,5 l.

**CLOSURE:** cork

