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## Gavi DOCG del Comune di Gavi

### *Rovereto*

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**VINTAGE:** 2020

**PRODUCER'S VINTAGE NOTES:** "The 2020 vintage began as a mild winter with little rainfall, especially snowy ones. The first part of spring was dry and sunny (March and April), which suggested an early vintage.

But this forecast has been proven wrong: May and June have been particularly rainy which slowed down vegetative development, but this also allowed for an abundant accumulation of essential water resources for the summer season that has not been excessively hot and dry.

What sets this vintage apart is the ideal climate during the most crucial stage: September has been mild and dry, and this enabled the grapes to grow healthily and reach perfect ripeness.

The harvest of Gavi was carried out in the usual period from 6/22 September.

The wine expresses considerably complex aromas and a harmonious and long taste. This is undoubtedly a remarkable vintage, the expression of elegance and longevity."

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

