
Gavi DOCG del Comune di Gavi

Rovereto

VINTAGE: 2021

PRODUCER'S VINTAGE NOTES: "Snow has finally fallen. The earlier part of the year has seen rain and snow, which piled up to a height of 60cm among the vineyards of Langhe. March has not experienced rain and temperatures have always settled above average, prompting an early start of vegetation. Such conditions led us to expect another early and hot vintage, but we would be proven wrong. Spring has brought the precious and long-awaited rain. Temperatures remained below average until the end of May, slowing down the vine's vegetative development. In mid-May, the vintage seemed to be a late one: the vines were growing slowly, temperatures were quite low during the night and the wind was always cold. June marked the beginning of a long, hot (but not torrid) and dry summer that lasted until September, which has been characterized by mild temperatures during the day. The first two weeks of August were dedicated to the thinning of the most lush vineyards. Harvest was carried out during the usual period, yielding healthy and outstandingly ripe grapes. The Cortese grapes grown in the area of Gavi were harvested from September 18-26. Despite the significant climatic changes (early vegetation, late frost, drought), the 2021 vintage has been a surprising one thanks to the vine's resilience. We harvested very healthy and perfectly ripe grapes characterized by outstanding balance. The white wines reveal an impressive bouquet, excellent structure, harmony and personality; characteristics indicating a remarkable 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

