

Gavi D.O.C.G. del Comune di Gavi

Rovereto

VINTAGE: 2025

PRODUCER'S VINTAGE NOTES: "The 2025 vintage began with an early, rapid and uniform budbreak, with a phenological advance that continued throughout the season. The preceding winter, mild yet rich in rainfall, together with a late spring that was equally wet (April and May), ensured excellent water reserves, essential for coping with the long and hot summer of 2025. The vine's adaptation to these conditions, combined with targeted vineyard practices aimed at protecting the clusters, made a significant difference in terms of quality. The final ripening period, from mid-August to September 15, was dry, with excellent light exposure and significant day/night temperature variation, allowing for meticulous harvesting and enabling each vineyard to be picked at the ideal balance between sugar ripeness and acidity. Harvest of the Cortese grape took place within the traditional window, from September 15 to 19. For Gavi, the vintage promises to be among the finest of recent decades, with complex, refined bouquets and a palate of good structure, pronounced minerality and notable length." *Stefano Chiarlo, winemaker*

GRAPE VARIETY: cortese

MUNICIPALITY: Gavi

FIRST VINTAGE PRODUCED: 1996

VINEYARD: Rovereto

SURFACE AREA OF THE VINEYARD: 5 Ha

SOIL: dark red clay marl with the presence of stone

VINEYARD EXPOSURE: south-east

VINEYARD ELEVATION: 400-500 amsl

METHOD OF CULTIVATION: Guyot

VINES PER HECTARE: approximately 4,500

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: 0,750 l. - 1,5 l.

CLOSURE: cork

