

# Gavi del Comune di Gavi, DOCG, 2019

## La Smilla



All Gavi must be 100 percent Cortese, a grape first mentioned as indigenous to the Province of Alessandria in 1659. This is still where the finest expression of Cortese comes from, specifically those vineyards planted within the Comune (township) di Gavi. Such wines are the only ones allowed to carry the prestigious DOCG "Gavi di Gavi".

### Tasting Notes

Crisp yet full-bodied, with characteristic mineral notes, hints of honeysuckle, and tropical fruit, and a tangy, citric finish. It is superb with fish but also pairs well with many other light dishes.

**Region:** Piedmont

**Classification:** Gavi DOCG

**Area of Production:** Gavi

**Grape Variety:** 100% Cortese

**Soil:** Clay and Limestone

**Average Age of Vines:** 10-20 years

**Spacing of Plants:** 90cm

**Trellising System:** Guyot

**Production per Acre:** 4.24 tons

**Vinification:** Stainless Steel

**Maturation:** Aged in large barrels for 5 to 10 months, then minimum 2 months in the bottle before release.

**Total Acidity:** 5.50 g/l

**Residual Sugar:** 4.00 g/l

**PH:** 3.00

**Alcohol:** 12.50%

**Total Cases Produced:** 1,250



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