

GAVI DEL COMUNE DI GAVI, DOCG, 2017

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: 20 years

Spacing of Plants: 90cm

Trellising System: Guyot

Production per Acre: 4.24 tons

Vinification Technique: Stainless Steel

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

Total Acidity: 6.00 g/l

Residual Sugar: 4.00 g/l

PH: 3.10

Alcohol: 12.60%

Total Cases Produced: 1,250