

20
23

GIACOSA FRATELLI

Gavi

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

 **CATEGORY:** Crisp Whites & Rosés



Pack Size: 12/750ml
UPC: 8003738100204

OVERVIEW

Giacosa Fratelli is a fourth generation family-run winery in the heart of Neive, Piedmont, passed down from father to son, brother to cousins. In 1895 Giuseppe Giacosa was a sharecropper, alongside his brothers, working the land in the hills of Langhe. He dreamed of owning a winery in the hills they were working and heard of one for sale however was a price the brothers could never afford. That night he dreamed of numbers and woke up to play them in the lottery. Fortune smiled upon Giuseppe and, with his winnings he bought the wine cellar. Today the winery continues to stand for what the family has always focused on for over 100 years - the naturalness of the land, sustainability of the winery, and quality of these amazing wines.

100% Cortese

Neive, Piedmont, Italy

13% Alc. by Vol.

Organically Produced

VINTAGE

RAINFALL: 15.7 inches/year. Below average.

BLOOM: Beginning of June

WEATHER: Hot and dry vintage with no rain during all the season.

HARVEST: September 4th, 2023

GRAPES: Average Brix 20.5

Newly Released Vintage
Press Scores Coming Soon

SITE

The Gavi territory is in the province of Alessandria, in the south-western part of Piedmont, on the border with Liguria. The hills alternate with steep valleys enriching the landscape and making it the perfect stage for the creation of the white wine symbolic of this area, Gavi. The Gavi territory is mainly hilly, with uplands rich in red soil as a result of the clayish marl of that area.

ELEVATION: 656 - 884 ft.

SOILS: Soft & sandy.

VINES: 3500 plants/ha | Average age of vines: 13-43 years old

YIELDS: 9 tons per hectare



TASTING NOTES

Fresh, light, and dry. A harmonious white with notes of apples and florals. Moderate aging makes for an interesting evolution of this already refreshing white.

PAIRING SUGGESTIONS

Ideal with starters, fish and shellfish.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Stainless steel, temperature from 61-64°F. No malolactic and 1 month on the yeasts before bottling.

AGING: Very little aging, the wine is released just a few months after harvest.

PH: 3.25 | **TA:** 5.1

BOTTLING DATE: January 14th, 2024