

Gavi di Gavi DOCG - La Smilla

LA SMILLA

The Producer:

The village of Gavi, between the seaport of Genova and the old Roman town of Alessandria, is the centre of Piemonte's most important and eponymous white wine. Gavi comes from a number of communes but when it comes from around Gavi itself it is called Gavi di Gavi, or since 1999 Gavi del comune di Gavi. The wine became famous as one of the main white wines drunk on the Italian Riviera particularly during the 1950s and 60s. Guido Matteo is based in Bosio south of Gavi and 20km from the coast. It is small estate with only 6ha of vineyards..

The Wine:

Grape(s): 100% Cortese
Area: From vineyards in Alice hamlet in the town of Gavi
Vine per ha: 6,000
Age of the vines: 25 years old. Training system: Guyot Yield:66hl/ha
Harvest: Harvested by hand from mid September
Vinification: Aer a so pressing there is 30 day fermentation in stainless steel vats at 18-20°C. There is no malolactic fermentation.
Ageing: Kept in stainless steel vats for 3-6 months.

Tasting Notes:

- Fresh and pleasant as soon as it is bottled, it reaches its best expression later in spring. Very flowery with aromas of acacia, peach and apple; full and persistent on the palate with hints of almond.
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Code: 1061
ABV: 13%
Pack: 6x75cl
Vegan: Yes
Vegetarian: Yes
Closure: Screwcap

