

Gavi DOCG - La Smilla

LA SMILLA

The Producer:

Gavi is a town in Piemonte between Genova and Alessandria and is the centre of the region's most famous white wine, which is named after the town. It is made from the indigenous grape Cortese, which is almost entirely grown in Piemonte. The wine became famous in the 1950's and 60's as the fashionable wine to be drunk on the Italian Riviera..

The Wine:

Grape(s): 100% Cortese
Area: From the il Pareto vineyards in Novi Ligure
Vine per ha: 4,500
Age of the vines: 25 years old. Training system: Guyot Yield:60hl/ha
Harvest: Mid September for 3 days
Vinification: There is a 12 day fermentation at 16°C and a partial malolactic fermentation.
Ageing: The wine is kept in stainless steel vats of between 50 and 100 hl for 6 months until release.

Tasting Notes:

- A delicious, rounded, citrusy nose is balanced by a charmingly full flavour on the lengthy palate and a hint of herbs.
- Originally discovered in the 1950's by the Italian Riviera, Gavi, made from local grape Cortese is Piemonte's most famous white wine. A delicious, rounded, citrusy nose is balanced by a charmingly full flavour on the lengthy palate and a hint of herbs.

Code: 1060
ABV: 13%
Pack: 6x75cl
Vegan: Yes
Vegetarian: Yes
Closure: Screwcap

