



Giavi, Italy

The life of the Giavi farm started as early as 900 AD and Prosecco has been made there since 1914.

The vineyards cover an area of around 12 hectares on a hillside overlooking the town of Conegliano. The majority of the harvest is done by hand and the quality of the resulting wine is high, full of purity and freshness of fruit, making these very much boutique wines.

Viticulture

Marco Cuscito worked tirelessly renovating the vineyards, and replanting the vines for Prosecco Superiore DOCG. With only 12 ha of vineyards, careful pruning each year, 60% of the harvest is done by hand, and only estate grown grapes used, the quality of the resulting wine is high, making these very much boutique wines.

Winemaking

Following careful selection and white wine making methods, the wine undergoes a secondary fermentation using the Charmat Method in stainless steel pressurised tanks.

Highlights

- 60% of the harvest is done by hand, and only estate grown grapes used, the quality of the resulting wine is high, making these very much boutique wines.
- The estate is nestled on steep hillsides of Monticella on the outskirts of the town of Conegliano.

Giavi Their Wines >

Item	Vintage		Pack size (cl)
2527	2022	Giavi Prosecco Superiore Extra Dry, Conegliano Valdobbiadene DOCG, Italy	6 x 75
2527	2023	Giavi Prosecco Superiore Extra Dry, Conegliano Valdobbiadene DOCG, Italy	6 x 75
2523	2022	Giavi, Prosecco Superiore Brut, Conegliano Valdobbiadene, DOCG, Veneto, Italy	6 x 75
2523	2023	Giavi, Prosecco Superiore Brut, Conegliano Valdobbiadene, DOCG, Veneto, Italy	6 x 75
1691	2022	Giavi, Prosecco Superiore Brut Nature, Rive Di Ogliaio, Conegliano Valdobbiadene DOCG, Italy	6 x 75

Orders: orders@alliancewine.com