



Produttori del Gavi, Biologico, Gavi DOCG del Comune di Gavi, Piedmont, Italy, 2023

Producer Profile

Along the hills of Gavi, Produttori del Gavi overlooks the historic Gavi fortress and has been making wine for over 65 years.

With 220 hectares, the 95 farmers forming this cooperative boast the biggest vineyard holding of Gavi DOCG, containing a number of organically certified vineyards as well as vines up to 90 years old. Situated 40 kilometres from the Ligurian Sea, crossed by the Lemme River near the Ligurian Apennines, Produttori del Gavi lies within the Province of Alessandria, a territory that is uniquely characterised by poor calcareous white soils; ideal for growing the native Cortese grape. With a golden berry, perfumed by the brackish wind delivered from the sea, these wines are superbly lean and with great finesse. Today, its members are led by oenologist Andrea Pancotti

Viticulture

Produced on white limestone soils over a tuff and sandy subsoil at around 25 to 300 metres above sea level on a Southern exposure. Cultivated using the Guyot method the average age of the vines is around 50 years old.

Winemaking

A temperature controlled fermentation at 14 degrees C for 20 days. Refined in stainless steel tanks for 5 months on the fine lees before bottling and a further 1 month refinement in bottle.

Tasting Note

This 100% certified organic Gavi has a pale straw yellow colour with greenish shades. Its aroma reveals peach notes, banana, pear. Fine and persistent. Good acidity. The mouthfeel is fresh, structured, soft.

Food Matching

This wine is excellent as aperitif, but goes perfectly with light first courses, white meat, fish dishes and fresh cheeses.



Product code: 4280

Technical Details

Varieties:

Cortese 100%



ABV: 12%

Closure: Cork Stopper

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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