

## Produttori del Gavi Il Forte, Gavi DOCG, Piedmont, Italy, 2024

### 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

30 year old Guyot cultivated vines at 200 to 300 metres asl sit in the predominantly red clay- based alluvial soils. Usually harvested in mid september.

### Winemaking

A temperature controlled vinification at 12 degrees C for 20 days. Refined on the lees for 3 months in stainless steel and refined in the bottle for a month.

### Tasting Note

Straw yellow, with a classic green tint. This Gavi recalls hints of acacia flowers, pear, passion fruit and pineapple. The mouth feel is sapid, long, fresh and elegant. Light weight and with good acidity. This wine is wonderfully versatile.

### Food Matching

This wine can be served as an aperitif, recommended with light first courses, fish dishes, fresh cheeses and slightly spicy.



Product code: 4279

### Technical Details

#### Varieties:

Cortese 100%



**ABV:** 12.5%

**Closure:** Screw cap

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

#### Oak Ageing

No oak ageing

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