



Produttori del Gavi, Mille951, Gavi DOCG del Comune di Gavi, 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

Limestone soil based on tuff and sandy loam soils at 250 to 300 meters asl. Guyot and spurred cordon the vines here are around 40 years old.

WINEMAKING

Temperature-controlled at 12°C for 20 days. Refined in steel tank with controlled temperature for at least 3 months on the fine lees and a further 1-2 months in bottle.

TASTING NOTE

Straw yellow colour with classic greenish shades. Its nose is full of acacia flowers, broom, pear, passion fruit and pineapple. The mouthfeel is sapid, long, fresh and elegant. Lovely fresh acidity.

FOOD MATCHING

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

Product code: 4281

TECHNICAL DETAILS

Varieties:

Cortese 100%

Features:

Vegetarian

Vegan

Producer works organically

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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