



LINEA RETTA

GAVI

denominazione di origine controllata e garantita

2021

The Vintage

2021 began with a few snowfalls covering our rolling hills. The growing season started early as temperatures gradually rose. Spring was relatively normal. Summer was overall dry and windy with high average temperatures and a thunderstorm in July. The diurnal fluctuations in temperature in September helped the grapes “cool down” and preserve their natural acidity.

The Winemaking

Our cortese was hand-picked and softly whole bunch pressed. Fermentation was in temperature-controlled stainless-steel tanks followed by a brief period of time on fine lees which were stirred gently. Bottling is carried out in the spring after the harvest. The wine is released after 2-4 months in bottle.

The Wine

The wine is a straw yellow colour, clear, with fine golden flecks. The aroma is intense, fragrant with pleasant apricot and citrus notes. The finish is elegant and delicately mineral.

The Vineyard

Our 25-year-old vines are spread on an extremely varied soil: tuffaceous, calcareous interspersed with clayey zones, iron-oxide rich sand and gravel. They grow in the middle of Gavi, at 280 meters of altitude. The harvest period of our guyot trained vines usually starts in the middle of September.

Appellation: Gavi DOCG del Comune di Gavi

Res. Sugar: 1,5 g/L

Variety: 100% cortese di Gavi

Alc%: 13% by vol.

Vines per Ha: 4 000

Serving temperature: 10°C

Acidity: 5,3 g/L

Cellar potential: 4+ years

Food pairing: Raw fish, sashimi, bell pepper with vegetable sauce, tonno di coniglio.

