



## Gavi di Tassarolo Fornaci DOCG

Made from Cortese di Gavi, a native variety first classified in 1798, this fun, fresh and fragrant entry-level Gavi possesses all the grape's finesse and noble aromas. The hillside, estate-owned vineyards (located within the township of Tassarolo) are located where there was once a brick kiln ("fornace"). This is why the soil is particularly clayey. The wine is also named for these ancient kilns. The grapes are harvested in early fall and fermentation is slow to main the distinctive rich aromas of Cortese lasting as long as twenty days. The wines ages for a few months in stainless steel and then in bottle leading to a lively wine with great elegance, but also character. Lovely fruity and floral notes and lasting freshness. Wonderfully versatile.

Wine exported to: Bermuda, Australia

## Most recent awards

**Grape Varieties:** 100% Cortese Fermentation container: Stainless steel Length of alcoholic fermentation: 20 days Type of yeast: Selected 18-20 °C (64.4-68 °F) Fermentation temperature: Bottling period: February/March DIAM Closure: Y Vineyard Organic: Yes Fornaci Vineyard name: Vineyard location: Tassarolo, Piedmont 3 hectares (7.4 acres) Vineyard size: Clay Soil composition: 300 meters (984 feet) above sea level Altitude: 4,000 plants/ha Vine density: Yield: 95 ql/ha Exposure: Eastern Years planted: 1981

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Time of harvest: September

Age of vines:

First vintage of this wine: 1984

Total yearly production (in bottles): 25,000



## Tasting Notes and Food Pairings

Tasting notes: Exceptional balance, fresh aromas of pear, green

apples, hay, citrus fruit, and distinct minerality. Rich and persistent on the palate, superb depth.

Serving temperature: Best served cold (8-10 °C, 46.4-50 °F).

Aging potential: 10-15 years

Alcohol: Alcohol cont. 12.5% by vol.

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