

GRIFO DEL QUARTARO

Gavi docg
del Comune di Gavi
2024

WINEMAKER'S NOTE

COLOUR: straw-yellow with typical greenish hues.

NOSE: wide, delightful, wildflower, almonds scent, white and yellow fruits such as apple, pear, white plum and gooseberry.

PALATE: Fresh, dry, intense, harmonic and pleasantly fruity, smooth with a good body, well-balance acidity and pleasantly long-lasting aftertaste. Perfect affinity Nose-Palate.

FOOD PAIRING

It pairs with cold starters and seafood. Also excellent as an aperitif and with sushi or sashimi.

CHARACTER

Young	○ ● ○ ○ ○ ○	Aged
Light	○ ○ ● ○ ○ ○	Full bodied
Sweet	○ ○ ○ ○ ○ ●	Dry
No oak	● ○ ○ ○ ○ ○	Oak

Serving temperature
8 - 10 °

Wine maker
Paolo Giacosa

Growing area
Comune di Gavi

Grapes
100% Cortese

Harvest
100% by hand
Alcohol
13%



GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating table and chilled with carbonic snow to avoid oxidation and reduce considerably the use of sulphur and softly pressed. This process is "100% screw conveyor free" to handle grapes as gently as possible.

WINE MAKING

The grape juice is obtained by soft pressing the whole clusters in an inert environment (nitrogen). The must is cooled before fermentation in stainless steel vats at controlled temperature.

OAK REFINEMENT

Is refined only in bottle for about 3 months before realising.

Cellaring
3 - 4 years

Exposure
S, SO

Vines age
10 - 25 years

Soil
Clay - loamy

Training system
Guyot

Farming practices
Sustainable

VINTAGE 2024

The year 2024 will be remembered as one of the rainiest in recent years. Following a mild winter with good water reserves, spring saw rapid vegetation growth. The rest of the season was characterized by abundant rainfall and balanced temperatures. The harvest took place in more traditional times and was interrupted by heavy rains, requiring special attention for the later-ripening grapes. Our harvest began on August 19 with Alta Langa and concluded on October 13 with Nebbiolo grapes for Barolo.

THE DIFFERENCE IS

Grifo del Quartaro Gavi del Comune di Gavi is produced to preserve the freshness and the fragrance provided by the vineyards of the village of Gavi, heart of the appellation. Furthermore, the relevant difference between the temperatures of the day and the night typical of that area, enhances the special flowered aroma of the wine. Amazing white from Piemonte enjoyable for a very long time.