

POGGIO DELLA RUPE

Gavi docg

del Comune di Gavi
MONTEROTONDO 2022

WINEMAKER'S NOTE

COLOUR: straw-yellow with typical greenish hues.

NOSE: wide, complex, notes of fresh wildflowers, lavender, sage, fruity, white peach and apricot.

PALATE: fresh, mineral, intense with a full body important acidity balance, very long persistence.

FOOD PAIRING

Great with fish: appetizers, shellfish, seafood and sushi. It can be paired also with strong-flavoured sauces. Excellent as an aperitif.

CHARACTER

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

Serving temperature
8 - 10 °

Wine maker
Paolo Giacosa

Growing area
Monterotondo di Gavi

Grapes
100% Cortese

Harvest
100% by hand
Alcohol
13,5%

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. A part is pressed and macerated in the press at cool temperature for one night.

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.

REFINEMENT

Is refined on its own lees in stainless steel tanks for 6-7 months and then in the bottle.

Cellaring

7 - 8 years

Exposure

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Vines age

35 years

Soil

Clay-limestone

Training system

Guyot

Farming practices

Sustainable



VINTAGE 2022

The vintage is one of the hottest and driest ever: During the winter there was an extraordinary shortage of rainfall, and the climate was mild followed by a period marked by good weather, with no significant rain for over 180 days. In July the vines adjusted on their own to the low availability of water, showing smaller clusters. Picking began as early as the end of August with the grapes used for making sparkling wines, and continued immediately afterwards with the white wine varieties. The harvest of Nebbiolo grapes began around mid-September. The quality was noticeably excellent with healthy grapes although a lower yield-per-hectare.

THE DIFFERENCE IS

Monterotondo Gavi del comune di Gavi, from the municipality of Gavi, thanks to the particular "terroir" characterized by a chalky-sulphurous soil and the microclimate, represents the best expression of the Cortese grape that reaches unique levels of complexity and elegance. This wine will also surprise you with its longevity.