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GIACOSA FRATELLI

Gavi

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

 CATEGORY: Crisp Whites & Rosés



Pack Size: 12/750ml
UPC: 8003738100204

OVERVIEW

Giacosa Fratelli is a 5th-generation family-run, Piedmont winery founded in 1895 by sharecropper Giuseppe Giacosa, who bought their Neive winery after winning the Italian lottery. The family farms 50 hectares of vines across Piedmont including Monforte d'Alba and Castiglione Falletto in Barolo and Neive in Barbaresco. The family, including next generation twin brothers Mauro and Alessandro, deeply believe in reducing their consumption and carbon emissions. They work sustainably in the vineyard and winery - soon to be a zero emissions facility - to preserve the terroir and history of these traditional Piemonte wines.

VINTAGE

RAINFALL: 14.5 inches/year

BLOOM: Beginning of June

WEATHER: Warm summer temperatures were mitigated by cool nights and just the right amount of rainfall to keep things fresh and bright.

HARVEST: September 15th, 2025

SITE

The Gavi territory is in the province of Alessandria, in the south-western part of Piedmont, on the border with Liguria. The hills alternate with steep valleys enriching the landscape and making it the perfect stage for the creation of the white wine symbolic of this area, Gavi. The Gavi territory is mainly hilly, with uplands rich in red soil as a result of the clayish marl of that area.

ELEVATION: 656 - 884 ft.

SOILS: Soft & sandy.

VINES: 3500 plants/ha | Average age of vines: 13-43 years old

YIELDS: 9 tons per hectare

100% Cortese

Neive, Piedmont, Italy

13% Alc. by Vol.

Newly Released Vintage
Press Scores Coming Soon



TASTING NOTES

Fresh, light, and dry. A harmonious white with notes of apples and florals. Moderate aging makes for an interesting evolution of this already refreshing white.

PAIRING SUGGESTIONS

Ideal with starters, fish and shellfish.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Stainless steel, temperature from 61-64°F. No malolactic and 1 month on the yeasts before bottling.

AGING: Very little aging, the wine is released just a few months after harvest.

PH: 3.22 | **TA:** 5.2

BOTTLING DATE: January 2026