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25GIACOSA FRATELLI
Gavi

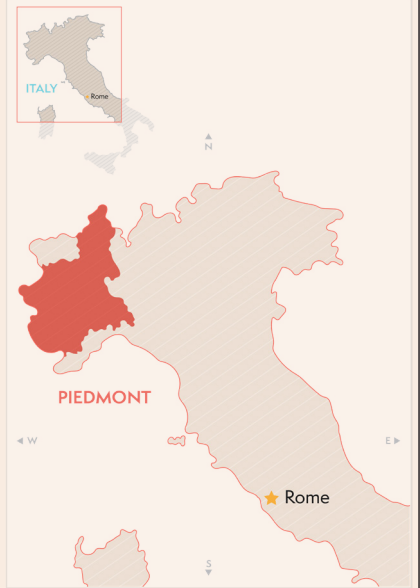
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

 **CATEGORY:** Crisp Whites & Rosés**Pack Size:** 12/750ml
UPC: 8003738100204**OVERVIEW**

These Cortese grapes are sourced from the rugged Apennine range that separates Piedmont from coastal Liguria. Like many others, Giacosa believes this to be among the most exciting terroirs for white wine in Italy.

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