



Monchiero Carbone
OGNI USS A L'HA SO TAMBUSS
— ROERO —



Gavi del Comune di Gavi DOCG

Our passion for native Piedmontese white grapes led us in 2009 to include Gavi del Comune di Gavi in our range, thanks to the collaboration with a fellow student of Francesco's at the Alba School of Oenology who owns a family winery and vineyards in Rovereto di Gavi, in the heart of the Gavi DOCG (province of Alessandria). A 6 hectare vineyard is dedicated to our selection and the grapes are vinified on site, while the refinement takes place in our cellar in Canale.

The flower wine obtained after pressing in a pneumatic press is left to refine on selected yeasts for fermentation, which takes place in steel tanks at a temperature of 15° C for about 2-3 weeks. The wine rests in the tanks for 4 months, during which time it is carefully shaken by bâtonnage every 15 days so that the yeasts remain in suspension.

It is a Gavi with a pleasant drinkability, in which both the typical features of the Cortese grape and the clean oenological style of Francesco Monchiero coexist.

Grape variety: Cortese 100%

Production area: Rovereto di Gavi (AL)

Orientation: East

Altitude: 240 meters

Yield per hectare: 90 quintals

Vineyard surface: 6 hectares

Alcohol content: 12,5%

Acidity: 5,0 g/l

Bottle size: bottle (0,750L)

First year of production: 2010

Sensory profile

Colour: the Gavi del Comune di Gavi has a pale straw yellow colour with greenish hues.

Nose: persistent notes of white flowers, lily, almond and grapefruit.

Taste: on the palate the wine is elegant and smooth, with fresh and balanced components and a pleasant acidity.

Food pairings: perfect for a refreshing aperitif, Gavi del Comune di Gavi is particularly suitable for hors d'oeuvres, shellfish, risotto and seafood.