



MONTCALM
WINE IMPORTERS, LTD



WINERY	Bricco dei Guazzi
WINE	Gavi di Gavi DOCG
REGION	Piemonte
VARIETAL	100% Cortese Gentile
LOCATION OF VINEYARDS	Municipality of Gavi
ALTITUDE	120–150 meters above sea level
TYPE OF PLANTING	Traditional
SOIL	Marl, limestone rich in minerals
TYPE OF CULTIVATION	Guyot
VINIFICATION	Grapes are de-stemmed and pressed softly. Fermentation takes place in stainless steel at controlled temperatures.
AGING	After fermentation, the wine ages on the lees for at least 4 months, and then it is bottled.
ALCOHOL CONTENT	13.5%
OENOLOGIST	Riccardo Cottarella (consultant)
NOTES	Gavi is considered Piedmont's white jewel in the crown and Italy's first white wine to gain international repute. Made exclusively from the Cortese grape, a variety which has a heritage dating back to the 1600s. It gained DOCG status in 1998 and its vineyards are mainly found in the hills of 13 communes in the province of Alessandria. Those wines that state Gavi di Gavi on their label can do so only if their fruit comes from vineyards in the township of Gavi.

TASTING NOTES

Made with 100% estate-owned Cortese grapes, this Gavi is a wine that reflects its terroir with a crisp, flinty and fresh acidity, coming from the mineral-rich soils of the area. Pale yellow in color, this Gavi offers intense floral notes on the nose with hints of melon and citrus. It is a well-balanced wine, distinctly fruit driven with underlying hints of almonds on the finish.

It is ideal as an aperitif or when served with savory canapes and hors d'oeuvres. Ideal for serving with delicate fish-based first courses or with the typical 'tajarin al tartufo', a pasta dish topped with truffles, butter and parmesan cheese.

ABOUT THE WINERY

The Bricco dei Guazzi winery lies on the crest of a hill in the heart of the Piedmont's Monferrato: the 16th century Villa Candiani-Guazzo, once home to the nobility, is now the home of Bricco dei Guazzi. The recently restored Villa is surrounded by magnificent ancient cedar trees and 30 hectares of estate-owned vineyards.

At altitudes between 120 and 280 meter a.s.l., vineyards are mainly planted to native varieties like Barbera and Albarossa (a cross between Nebbiolo Dronero and Barbera), but also international varieties like Chardonnay, which has become so widespread in the area to deserve its on DOC appellation. Additionally, a small property in the municipality of Gavi is used to grow Cortese grapes.

Bricco dei Guazzi blends modern taste with centuries old wine-making tradition and is part of the Le Tenute di Genagricola portfolio of wineries.

www.briccodeiguazzi.it