



New

**MICHELE CHIARLO
Rovereto Gavi del Comune di Gavi DOCG 2018**

REGION: Italy / Piedmont
GRAPES: Cortese

The hillside of Rovereto has always been considered the historic Great Cru of Gavi, in the municipality of Gavi, and its overall extension is approx. 148 acres. Its topography is derived from the presence of ancient oak forests and clay soil which is rich in iron. The microclimate is unique due to the sea breezes and the nearby Apennine mountains. Rovereto comes from vineyards with an average age of 25.

HARVEST NOTE

The 2018 vintage is characterized by a later winter / spring period that had abundant snow and rain, which allowed the water reserves to recuperate nicely after the dry 2017 vintage. The vegetative cycle began under normal conditions, but May and early June put a strain on the viticulturists, whom had to promptly intervene with anti-peronospora treatments and agronomic practices to ensure proper plant health. The season continued on with a hot and dry summer, but the abundant growth of grapes necessitated the vital step of thinning to bunches (eliminating excess grape clusters, up to 30-35%), which allowed the remaining clusters to ripen well. It was the late summer / autumn period, with its ideal climate of mild days and cool nights), that was decisive in obtaining perfectly ripe and healthy grapes with a fantastic development of aromatic properties. The harvest took place in a normal time period, from the 20th to the 26th of September. Gavi Rovereto 2018 is intense and fragrant in the nose, with delicate notes of flowers and fruit. On the palate it has great structure and freshness that is well balanced, a characteristic of excellence Gavi vintages.

TASTING NOTE

Straw yellow with green hues. On the nose it is intense, elegant, persistent with notes of white flowers, golden apple, chive and minerals. The palate is well-structured, fragrant and a pleasingly long, round savoury finish.

TECHNICAL DATA

APPELLATION: Gavi DOCG

PH: 3.26

ACIDITY: 6.20 g/l

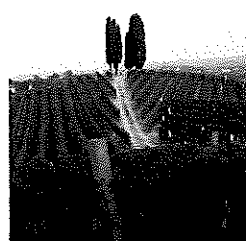
ABV: 12.8%

AGING: Aged for at least 5 months with its yeast in steel tanks before refinement in the bottle

RESIDUAL SUGAR: <0.5 g/l

POINTS OF DISTINCTION

- A fresh wine with crisp acidity—a perfect food wine



“My aim has always been but one: quality.”
— STEFANO CHIARLO, WINEMAKER