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Gavi di Tassarolo Fornaci DOCG

Made from Cortese di Gavi, a native variety first classified in 1798, this fun, fresh and fragrant entry-level Gavi possesses all the grape's finesse and noble aromas. The hillside, estate-owned vineyards (located within the township of Tassarolo) are located where there was once a brick kiln ("fornace"). This is why the soil is particularly clayey. The wine is also named for these ancient kilns. The grapes are harvested in early fall and fermentation is slow to main the distinctive rich aromas of Cortese lasting as long as twenty days. The wines ages for a few months in stainless steel and then in bottle leading to a lively wine with great elegance, but also character. Lovely fruity and floral notes and lasting freshness. Wonderfully versatile.

Wine exported to: Bermuda, Australia

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Winemaking and Aging

Grape Varieties:	100% Cortese
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	20 days
Type of yeast:	Selected
Fermentation temperature:	18-20 °C (64.4-68 °F)
Bottling period:	February/March
Closure:	DIAM



Vineyard

Organic:	Yes
Vineyard name:	Fornaci
Vineyard location:	Tassarolo, Piedmont
Vineyard size:	3 hectares (7.4 acres)
Soil composition:	Clay
Altitude:	300 meters (984 feet) above sea level
Vine density:	4,000 plants/ha
Yield:	95 q/ha
Exposure:	Eastern
Years planted:	1981
Age of vines:	38
Time of harvest:	September

First vintage of this wine:	1984
Total yearly production (in bottles):	25,000

Tasting Notes and Food Pairings

Tasting notes:	Exceptional balance, fresh aromas of pear, green apples, hay, citrus fruit, and distinct minerality. Rich and persistent on the palate, superb depth.
Serving temperature:	Best served cold (8-10 °C, 46.4-50 °F).
Aging potential:	10-15 years
Alcohol:	Alcohol cont. 12.5% by vol.