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Experience Italy in a Wine glass



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

Most recent awards



Winemaking and Aging

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| 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

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| 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 |

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

Tasting Notes and Food Pairings

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| 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. |