



TASTING NOTES

Let's not split hairs, you're going for a Gavi di Gavi and not just a Gavi.. so expect 2x the Gavi structure, right? Bright, clean, crisp but aromatic and easy to drink.

Piccolo Ernesto

Gavi del Comune di Gavi

COUNTRY	ABV
Italy	13%
REGION	VARIETALS
Piedmont	100% Cortese

APPELLATION
DOCG Gavi

WINERY

The 12-acre property of Piccolo Ernesto is perched among the rolling hills that surround the town of Gavi. The climate here is much more mediterranean than in the north, benefiting from the constant maritime breezes, unique to the southern Piedmont. Piccolo Ernesto's vineyards sit near 260 meters above sea level in Rovereto di Gavi, the most prestigious area of the appellation. Their nine hectares of vineyards are planted exclusively with Cortese, a hearty, high acid white varietal that thrives in difficult soil, dry climate, and full sun exposure (which Rovereto amply provides). Lorenzo Piccolo founded the winery in 1945. The winemaking and day-to-day management was transferred to his son, Ernesto, and is now in the hands of his grandson, Gianlorenzo. Innovating along the way, Gianlorenzo continues to carry the family's legacy forward with great success.

CULTIVATION

Manual harvest on gentle slopes of stony clay and marl soil with mostly southern exposure. Density of 4,600 vines/ha.

VINIFICATION

Gentle pressing in a controlled environment without presence of oxygen. Fermentation in temperature controlled stainless steel tanks at 18°C for three weeks. A portion of the wine undergoes malolactic fermentation.

AGING

The wine is left to rest for 4-6 weeks before being bottled and then held in the cellar for 4-6 months before release.