



#### TASTING NOTES

Gavi is an underrated region for Italian whites. Clay soils with old vines give this wine a pear-pulp like aromatic during fermentation and the light, crisp white is worth every dollar.

## Piccolo Ernesto Gavi

COUNTRY	ABV
Italy	12.5%
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. No malolactic fermentation.

#### AGING

The wine is bottled and released after an additional period of rest in the bottle.