

Piccolo Ernesto

COUNTRY
Italy

REGION
Piedmont

APPELLATION
Gavi DOCG



Gavi 2024

VARIETALS

Cortese

VINEYARD PHILOSOPHY

Traditional Farming

SIZE	ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
4,5 ha	South-West	200 meters	Valley Floor	Marly-clay

YIELD	DENSITY	CULTIVATION	VINE AGE
9,500 kg/ha	4,500 kg/ha	Guyot	20 years old

CLIMATE

The climate here is much more mediterranean than in the north, benefiting from the constant maritime breezes, unique to the southern Piedmont.

HARVEST PERIOD

Harvested by hand in mid-September.

VINIFICATION

Fermentation in stainless steel tanks at 64°F.

AGING

Once settled, the wine is bottled and released after an additional period of rest in the bottle.

LONGEVITY

2 Years

OF BOTTLES PRODUCED

40,000

FIRST VINTAGE PRODUCED

2002

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RES. SUGAR
12.5%	5.8 g/l	19 g/L	0.5 g/L

TASTING & PAIRINGS

Appearance: Straw yellow color.

Nose: Fragrant notes of white fruits and flowers.

Palate: Fresh and mineral driven on the palate with a clean finish.

Serving Temperature: 53°F



AVAILABLE FORMATS

750 ml



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