



# Sole sul Poggio

Gavi Docg del Comune di Gavi -  
Rovereto

**GRAPES:** 100% Gavi

**TYPE:** Still white wine with controlled and guaranteed designation of origin.

**SOIL:** Moderately deep red soils from ferrallitic clays, gravels and sands, with neutral pH and good water retention.

**TERROIR:** The Rovereto area of the hills to the north of Gavi. Average altitude of 330 m.

**PLANTATION:** Guyot training system, 4,200 vines/ha, yield 9.5 tonnes/ha, easterly-westerly exposure.

**CULTIVATION:** Managed under conversion to organic methods, grassing in alternate rows, nutrition with manure, no leaf stripping.

**HARVEST:** The grapes are harvested into crates when fully ripe.

**VINIFICATION:** Soft crushing of the grapes, temperature-controlled fermentation in stainless steel tanks. Malo-lactic fermentation, ageing in acacia wood tonneaux for 12 months. Static fining and bottling with minimal addition of sulphites. Bottle-ageing for at least six months before release for sale.

**ANALYTICAL DATA:** 13% alcohol

0.5 g/l residual sugars -

5.7 g/l total acidity

**SENSORY NOTES:** Sole sul Poggio is a real artist's proof, created to show that Gavi can be a great white wine for ageing. Its dress is a magnificent golden yellow colour, scented with the fragrance of white flowers, vanilla, mint and marjoram, conveying the tropical sweetness of pineapple and expressing the austere mineral solemnity of graphite and flint. It enters the mouth velvety, full-bodied with a pleasant citrus acidity and hints of white fruit. It continues taut, spicy and savoury, and closes with tasty notes of ginger and white pepper.

**PAIRINGS:** Those you don't expect. Robiola di Roccaverano, smoked cheeses, fresh or medium-aged savoury cheeses, Varzi salami, pork skewers, roast guinea fowl, rabbit with olives. Try it with rice and pasta dishes with mushrooms and lightly spiced oriental-style dishes.

**SERVING TEMPERATURE:** 12/14°C

