

GIORDANO LOMBARDO – GAVI DOCG CASCINA DEI RONCHI

Piedmont



APPELLATION: Gavi DOCG

BLEND: Cortese (100%)

WINEMAKER: Giordano Lombardo

VINEYARD: _____

A single vineyard between the municipality of Francavilla Bisio and Tassarolo to the north of the appellation. The soil is predominantly 'Terre Rosse' (red ferrous clay).

VITICULTURE: _____

The fruit is harvested by hand and they are certified biodynamic.

WINEMAKING: _____

The berries are whole bunch pressed, with a short maceration on the skins. Giordano embraces a low intervention winemaking style and uses natural yeasts in the cuverie. Every plot is vinified separately and, unusually for Gavi, he allows his wines to go through malolactic fermentation due to the remarkably high levels of acidity. The wine then spends 8 months on the fine lees and are not clarified or filtered before bottling. He matures for a further 3 months in bottle before release.

WEBSITE: <https://www.giordanolombardo.it/gb/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

This wine has an alluring nose of well-defined citrus aromas; lemon, grapefruit pith and tangerine peel. This is a delicate wine, with a racy and lean acidity, floral undertones and a long, concentrated finish.