

## Fontanassa Gavi 'Ca' Adua' DOCG

### COUNTRY

Italy

### REGION

Piedmont

### GRAPE

100% Cortese

### VINTAGE

2022

### ABOUT THE DOMAINE

The winery is in Rovereto di Gavi, the very heart of the Gavi di Gavi DOCG, and it's owned by brothers Marco and Roberto Gemme. Marco is in charge of the winery, Roberto the vineyard. They own 24 hectares and produce a total of 45,000 bottles. The first Fontanassa bottles were released in 1988, but the winery has been producing and selling bulk since 1921. The Gemmes are proud farming people, they remain true to traditional methods and pay close attention to the vineyards; this is reflected in their decision not to use chemicals at any stage of production. Traditional technology is used in the winery too, and it's a winning choice, which has resulted in wines with complexity and expressive authenticity.

### WINEMAKING

Fermentation without the skin with gentle pressing at low temperature to protect the quality of the grapes from oxidation. Fermentation at 15-18 C help develop the most characteristics aromas. Maturation in steel tanks. The average age of the vines are 25 years old.

### TASTING NOTES

A classic Gavi. Straw yellow colour with greenish reflection, aromas of citrus, grapefruit, cut grass, good freshness, persistent and mineral taste with a long lasting finish.



### TECHNICAL NOTES

**Alcohol by volume**  
12.5%

**Vegan**

