

Terre Antiche,
Gavi di Gavi 2025
Gavi, Piemonte, Italy



Grape Varieties	100% Cortese
Winemaker	Cristian Pomo
Closure	Screwcap
ABV	12.5%
Bottle Sizes	75cl

PRODUCER

When we started our campaign to permit the use of screwcap on DOCG wines, we didn't think it would take so long. As soon as the law changed, we began talking to La Giustiniana about using some of the wine that doesn't make it into the blend for 'Lugarara' to make 'Terre Antiche'. Initially, it had to be declassified to Gavi, but we can now sell the wine as Gavi di Gavi and seal it under screwcap.

VINEYARDS

The 40 hectare estate is planted with carefully selected vines. The vineyards are situated at altitudes of 300– 500 metres above sea level on grey marl soils with loose, sandy topsoil. The vines face south/south-east, are Guyot trained and planted at a density of 4,000 vines per hectare.

VINTAGE

The season started with a wet and rainy winter, which delayed bud break by 5-7 days. A heatwave in June led to an acceleration of the growing season, thanks to the water reserves built over winter. The rest of summer saw a stable weather with no other heatwave and some rainfalls during August which led to a slow down in ripening. September was dry and sunny, bringing grapes to a full and healthy ripening before harvest which started on the 10th September.

VINIFICATION

After gentle pressing, the grapes underwent a two-week fermentation at 16°C in temperature-controlled stainless steel tanks. The wine was bottled in the spring following the harvest.

TASTING NOTES

Attractive lemon yellow in colour, this wine shows delicate aromas of lime zest and citrus. The palate is fresh and vibrant, with bright acidity and a mineral finish.