



la Mesma

ETICHETTA NERA GAVI DOCG DEL COMUNE DI GAVI MONTEROTONDO 2022

From the old vineyards of Monterotondo, the most vertical of La Mesma wines, with an intense, dry minerality and a very long finish. A Gavi wine compelling for its whizzing freshness, meshed with deep natural material, the mid-palate sap rolls around a base of salt-spray energy and precision, with a very long finish.

The label bears the Additional Geographical Mention Monterotondo, to emphasize how the close relationship with the territory is expressed in the bottle.

Vinification and aging

Manual harvest. Soft pressing and vinification in temperature-controlled cement tanks. Our cement vats combine the advantages of cement – greater stability and absence of galvanic currents – with temperature control. We use these tanks only for old vines : both cement tanks and old vines benefit from longer aging. Once fermentation is complete, the wine rests on the noble lees for at least a year, with bâtonnage aimed at bringing the lees back into suspension.

Monterotondo

What makes this area special is its proximity to the sea. This vineyard overlooks the Fort of Gavi, facing south to protect the city's built-up area. In the background stands the Sanctuary of the Madonna della Guardia, erected on the Turchini Hill to thank the Madonna for the end of a long drought.

- **Appellation:** Gavi DOCG del Comune di Gavi Monterotondo
- **Exposure:** South-East
- **Grape:** Cortese
- **Plants Per Hectare:** About 4000
- **Training:** Guyot
- **Yield Per Hectare:** Max 95 q.li

