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## LA Ghibellina GAVI METHODO CLASSICO

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**Region:** Piedmont, Italy

**Appellation:** Gavi DOCG

**Grapes:** 100% Cortese

**Farming:** Certified organic

**Age of vines:** Planted between 2001 and 2007

**Altitude, Aspect, & Soil Type:** 300 M, S-SE Facing, clay with alluvial stones

**Typical Harvest Time:** Late September

**Maceration & Fermentation:** Controlled low temperature fermentation in stainless steel with selected yeasts

**Aging:** Aged in bottle, on the lees, for 24 months

**Finishing:** Fined, filtered and cold stabilized

**Production:** 6,600 bottles annually

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### Notes from Oliver:

La Ghibellina is an estate in the Gavi appellation of southern Piedmont, near the border with Liguria and less than an hour's drive to Genoa on the coast. The owners, Marina and Alberto Ghibellini, manage the farm and wine production, and while Marina's family has been in the Gavi area for generations, Marina and Alberto are newcomers to the winemaking scene in Gavi; they made their first vintage in 2000.

The sparkling brut from La Ghibellina is aged on the lees for 24 months. There are few Italian indigenous varieties that make very good 'classic method' sparkling wines, and the tart mineral character of Cortese makes it an obvious choice. Excellent as a dry aperitif, or a match for seafood antipasti. The idea of this wine with 'fritto misto' is making my mouth water.