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# GIACOSA FRATELLI Gavi

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

 **CATEGORY:** Crisp Whites & Rosés



**Pack Size:** 12/750ml  
**UPC:** 8003738100204

## OVERVIEW

Giacosa Fratelli is a 5th-generation family-run, Piedmont winery founded in 1895 by sharecropper Giuseppe Giacosa, who bought their Neive winery after winning the Italian lottery. The family farms 50 hectares of vines across Piedmont including Monforte d'Alba and Castiglione Falletto in Barolo and Neive in Barbaresco. The family, including next generation twin brothers Mauro and Alessandro, deeply believe in reducing their consumption and carbon emissions. They work sustainably in the vineyard and winery - soon to be a zero emissions facility - to preserve the terroir and history of these traditional Piemonte wines.

## VINTAGE

The 2025 vintage was marked by balance and equilibrium for the Gavi. Warm summer temperatures were mitigated by cool nights and just the right amount of rainfall to keep things fresh and bright.

## SITE

The Gavi territory is in the province of Alessandria, in the south-western part of Piedmont, on the border with Liguria. The hills alternate with steep valleys enriching the landscape and making it the perfect stage for the creation of the white wine symbolic of this area, Gavi. The Gavi territory is mainly hilly, with uplands rich in red soil as a result of the clayish marl of that area.

**ELEVATION:** 656 - 884 ft.

**SOILS:** Soft & sandy.

**VINES:** 3500 plants/ha | Average age of vines: 13-43 years old

**YIELDS:** 9 tons per hectare

**100% Cortese**

**Neive, Piedmont, Italy**

**13% Alc. by Vol.**

**Newly Released Vintage**  
Press Scores Coming Soon



## TASTING NOTES

Fresh, light, and dry. A harmonious white with notes of apples and florals. Moderate aging makes for an interesting evolution of this already refreshing white.

## PAIRING SUGGESTIONS

Ideal with starters, fish and shellfish.

## WINEMAKING & TECHNICAL DATA

**FERMENTATION:** Stainless steel, temperature from 61-64°F. No malolactic and 1 month on the yeasts before bottling.

**AGING:** Very little aging, the wine is released just a few months after harvest.

**BOTTLING DATE:** January 2026