



Il Poggio di Gavi

Country	Italy
Region	Piedmont
Appellation(s)	Gavi, Gavi di Gavi
Producer	Francesca Poggio
Year Founded	1976
Annual Production Total	2,300 cases
Farming	Organic Non-Certified
Harvest Method	Manual
Total Estate Size	5 ha
Social Media	Facebook: Il Poggio di Gavi Instagram @ilpoggiodigavi Twitter @ilpoggiodigavi



The story of “Il Poggio” is simply the transformation of a grandfather’s relaxing pastime into a young woman’s passion and lifework. The estate was purchased in 1919 as a family hunting reserve and passed to daughter Franca Odone, who at one time worked in Milan in the furniture business. With the help of oenologists Gaspare Buscemi land was cleared for vines and wine production began in 1976. In 2003 the baton was passed to Franca’s daughter Francesca who, after some time working in real estate caught the family winemaking bug. Poggio extends her business savvy and deep commitment to family tradition to the winery, ensuring the wines remain focused and an homage to the land. In 2013 work was finished on a tiny B&B on the highest point of the property surrounding guests with the serenity of vines and forests. The hills of Rovereto in the heart of the Gavi DOGC are rich with sandy and clay soils that impart remarkable attributes to the ancient Cortese grape. Through the continued vineyard management by Buscemi the 3 hectares of Guyot trained vines yield small quantities of high quality wine.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil</u>	<u>Vineyard Area</u>	<u>Production</u>
Gavi DOCG "Nuvole"	100% cortese	20 years	clay and marl	2 ha	500 cases
Gavi di Gavi DOCG "Luna"	100% cortese	25 years	clay and marl	2 ha	1,800 cases

Gavi DOCG "Nuvole" - 100% cortese from 20 year old vines, in clay and marl soils, planted at 330 meters. Hand harvested. Fermentation with natural yeast takes place in stainless steel for normally no longer than 12 days. The wine is filtered once before bottling.

Gavi di Gavi DOCG "Luna" - 100% cortese from 25 year old vines, in clay and marl soils, planted at 330 meters. Fermentation with natural yeast takes place in stainless steel for normally no longer than 12 days. The wine is filtered once before bottling.