

### General Info

**Country:** Italy  
**Region:** Piedmont  
**Appellation(s):** Gavi, Gavi di Gavi, Colli Tortonesi  
**Producer:** Francesca Poggio  
**Year Founded:** 1976  
**Annual Production Total:** 2,300 cases  
**Farming:** Organic Non-Certified  
**Harvest Method:** Manual  
**Total Esate Size:** 5 ha

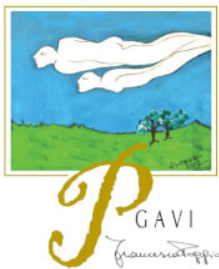


### Il Poggio di Gavi

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.

### The Wines

NUVOLE SUL POGGIO



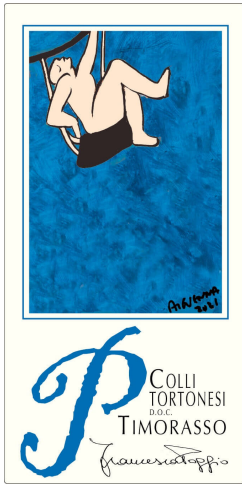
#### Gavi DOCG "Nuvole"

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 Rovereto

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, resting on lees for 6 months. Light fining and rest in bottle 2 months before release.



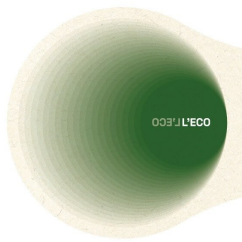
### Colli Tortonesi DOC Timorasso

100% timorasso from a 2 ha plot of 20 year-old vines in Val Borbera, planted at 500-750 meters to south and southeastern expositions in calcareous-clay soils. Hand-harvested into small crates. Vinification and aging entirely in stainless steel. 2018 was the first vintage of this wine, with only 83 cases produced. Francesca hopes to grow the production of the timorasso in the future.



### L'Ape Spumante

100% Cortese, Stainless steel fermentation followed by tirage and prise de mousse on lees for 9 months. Disgorged and rested in cellar for 2-3months. Straw yellow color with aromas of lychee and yellow citrus fruit. Finishes with grapefruit and creamy tangerine. 6g/l RS \*Only 3000 bottles produced



### L'Eco Ancestral

100% Cortese. Soft crushing of the grapes with temperature-controlled fermentation in stainless steel tanks. Before sugars have been fully consumed, the wine is bottled and continues to ferment on lees in the bottle. The wine is released after 12 months resting in bottle. No disgorging takes place, leaving the wine pleasantly cloudy and hazy. 1.5 g/l RS \*Only 1500 bottles produced