

PICOLLO

Gavi & Gavi di Gavi

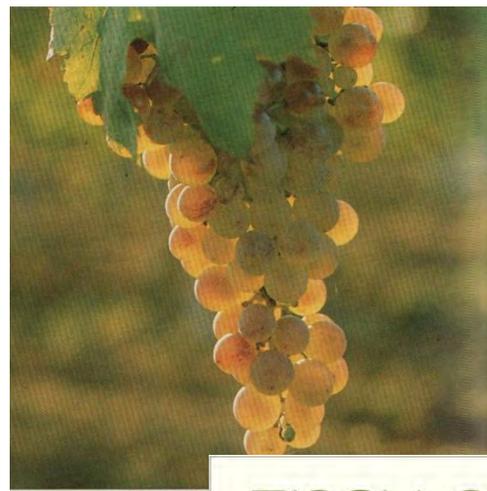
Piedmont

PICOLLO

Going north from the city of Genoa, from Liguria into Piedmont, roads twist and wind up the precipitous slopes of the Ligurian Apennines from the Mediterranean Sea and then level off into rolling hills of the region around the town of Gavi. The region benefits greatly from its proximity to the Mediterranean Sea. Maritime breezes are able to enter into these hills, creating a more Mediterranean climate, whereas further north in the famous Langhe hills (home to Barolo and Barbaresco) the climate is decidedly continental.

Gavi is also called Gavi Ligure and as the name implies, it once belonged to the powerful city-state of Genoa in Liguria. Gavi, the eponymous wine made within the zone, is based on the Cortese grape, and its style is perhaps more reminiscent of the wines of Liguria. The history of the Cortese goes back centuries in the region. As its name implies, the Cortese (courteous or courtly) grape produces a wine that has impressive structure and elegance, and whose powerful acidity and mineral character makes it an excellent wine for seafood, especially shellfish. It prefers a dry climate, meager soils and good sun exposure. All of these conditions come together at their best around Rovereto.

The soil of the entire Gavi region is a mix of sand and clay. Around Rovereto there tends to be more clay than sand. This helps to create a deep reserve of water that benefits the vine during the very dry months of summer, when the sandier soils of the rest of the zone get very dry. The vineyards in Rovereto also get full southern-exposure, which also benefits the ripening. In fact, the harvest in this area usually begins an average of ten days earlier than in the rest of Gavi. Within the Gavi region, Rovereto is not so much a town as a cluster of houses. It is the home to most of the largest and most commercially known producers, like La Scolca, who in the sixties and seventies was the uncontested flagship winery. More recently, several smaller producers have emerged within Rovereto. Such is the case with the winery of the Picollo family. Lorenzo Picollo founded their winery in 1945. Today, Lorenzo's son Ernesto takes care of the winemaking, and Ernesto's son Gianlorenzo manages both the nine hectares of vineyard and the administrative end. Their vineyards lie mostly in the Rovereto zone, though they also recently acquired a new 2-hectare vineyard, to the north, in Tassarolo, which they use for the production of their basic Gavi. Their range of wines includes three Gavi: the basic Gavi, Gavi del Comune di Gavi and the single vineyard "Rughè", where the vines are over 50 years of age. In the winery, Ernesto is very careful to give maximum expression to his vineyards and to the Cortese grape. To this end malolactic fermentation is allowed, but only on a partial basis. The "Rughè" sees some barrel fermentation, but only 20 percent. Gianlorenzo, also a trained enologist, will someday take the reins to the winemaking from his father, but he also is reluctant to 'reinvent the wheel', emphasizing the importance of letting the wine of Gavi remain Gavi.

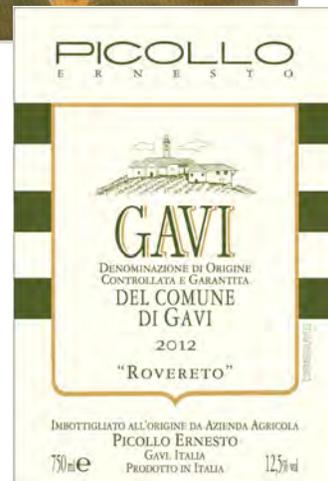


Above, left: The hamlet of Rovereto peaks over the sloped vineyards that surround it.

Above, right: A shot of the Cortese grape cluster.

Below, left: An aerial shot of the Picollo winery and residences, all right within the hamlet of Rovereto.

Below, right: The label of Picollo's Gavi del Comune di Gavi "Rovereto", just so you know what to look for the next time you're out shopping!







21.09.2012



20.08.2012

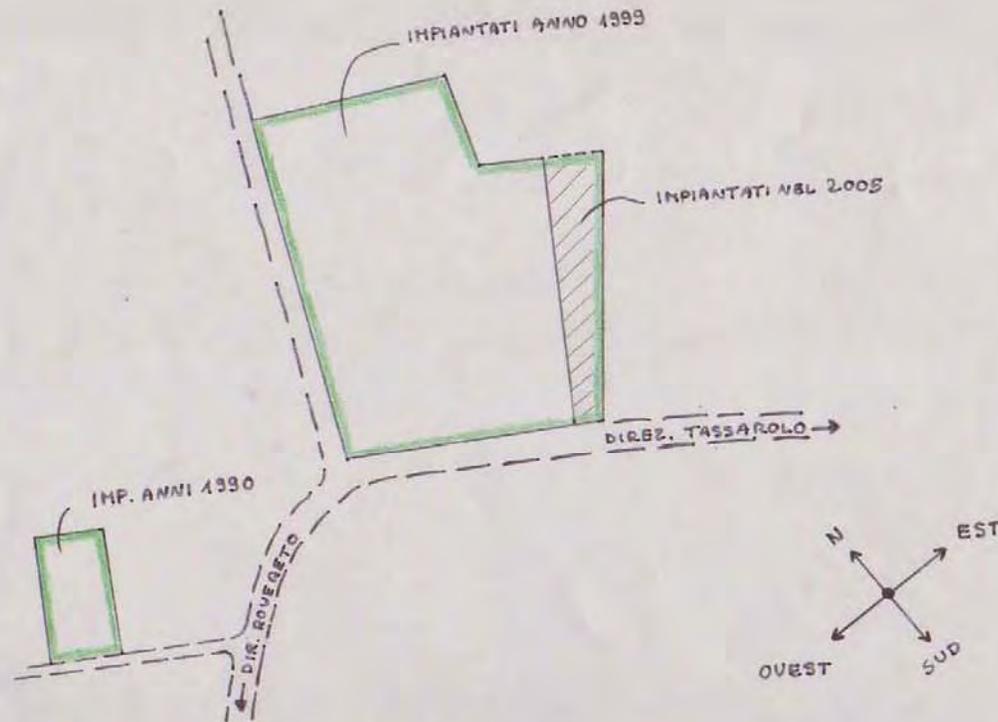


Vineyards in Gavi, DOCG

Vineyards in Gavi di Gavi, DOCG

“Rughè” vineyard in Gavi di Gavi

NUOVI VIGNETI
GAVI BASE



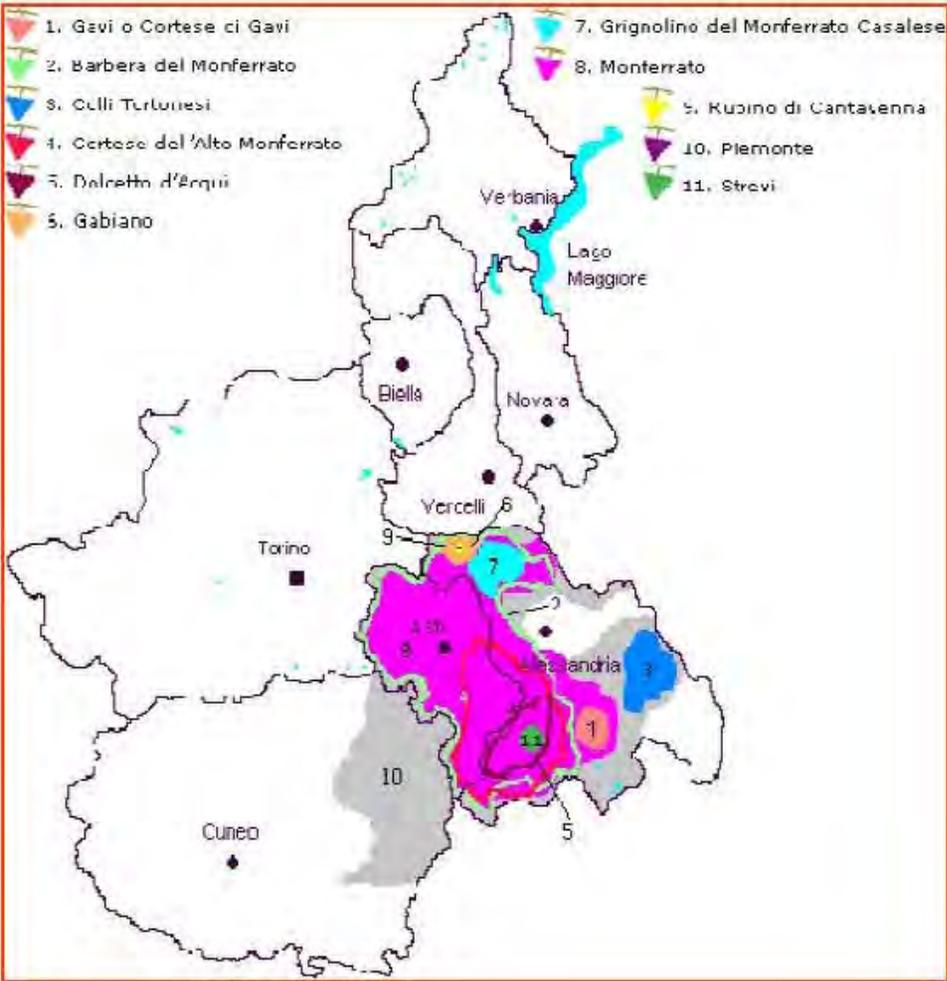
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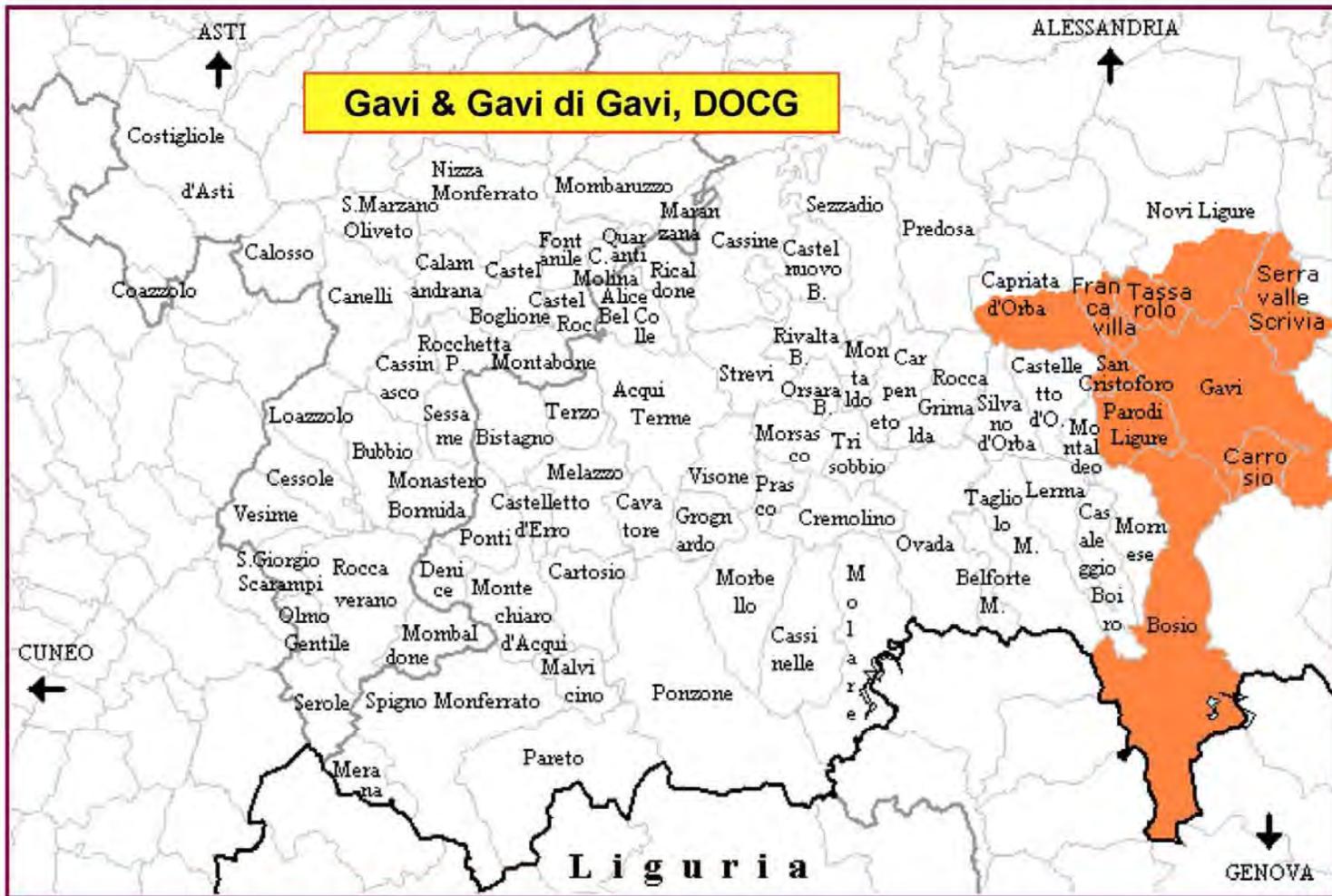


PIEDMONT
wine zone map

GAVI wine zone
is #1

We give credit for
this wine zone map
of VENETO to
<http://lavinium.com>





PICOLLO

Property Name:	Az. Agr. Picollo Ernesto	Region:	Piedmont	Total size:	12 hectares
Established:	1945	Province:	Alessandria	Total vineyards:	9 hectares
Township:	Rovereto di Gavi	Wine area:	Gavi del Comune di Gavi	Years planted:	1950
Owner's name:	Ernesto & Gianlorenzo Picollo	Enologist:	Ernesto Picollo	Re-planting:	Almost yearly
Tot. Production:	75-80,000 bottles	Agronomist:	Gianlorenzo Picollo	Soil:	Varies, mostly marl
Territory & Locality:	Easy slopes, stony soil	Gen. Manager:	Gianlorenzo Picollo	Yield x vine:	1.75 kg./vine (80ql / ha.)
Elevation:	265 m.	Cellar Capacity:	65,000 liters	Density:	4,600 vines/ha.
First Traded:	1994			Training:	Guyot
				Harvesting:	By hand

NOTES:

- Due to soil and climate, the zone around Rovereto is the most favored zone for the Cortese grape. In fact, the harvest around Rovereto begins 10 days earlier than in other parts of the Gavi appellation. The wines are generally richer, with greater perfume than other Gavi wines.
- Located in the south of Piedmont, just beyond the Ligurian Apennines, the Gavi region enjoys a more Mediterranean climate than the regions to the north, where the climate is much more continental.
- The communes where Cortese grape is grown for Gavi are 11 for total 1,300 hectare.

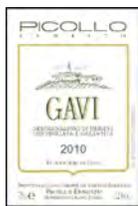
WINES

CLASSIFICATION, FERMENTATION & AGING

GRAPES

AVG. PROD.

GAVI 12%Alc/vol



GAVI DOCG

The fruit comes from a new vineyard in the hills of Tassarolo. The grapes are softly pressed in a new pneumatic Willmes press. The pressing is performed in controlled environment, meaning that the juice is protected from contact with oxygen, or better, when the grapes are crushed, the must is in contact with a neutral gas. Fermentation takes place in temperature-controlled stainless steel tanks and lasts around three weeks. There is no malolactic fermentation. Once settled the wine is bottled and released after an additional period of rest in the bottle.

100% Cortese di Gavi 20,000 bottles

SO2 is at extremely low levels: 54mgr per liter.

"ROVERETO" GAVI DEL COMUNE DI GAVI 13% Alc/vol



GAVI DEL COMUNE DI GAVI DOCG

This wine is made entirely from grapes grown in the Picollo vineyards within the Rovereto zone. Hand harvested grapes are manually sorted, selecting the best examples. These are softly pressed, and fermented in stainless steel tanks for 3 weeks at a temperature of 19°C. A part of the wine undergoes malolactic fermentation. The wine is then left to rest for an additional 4-6 weeks, before being bottled and held in the winery's cellar for an additional 4-6 months before release.

100% Cortese di Gavi 42,000 bottles

"RUGHÈ" 13% Alc/vol



GAVI DEL COMUNE DI GAVI "RUGHÈ" - DOCG

The Rughè vineyard, with vines older than 50-70 years, is the oldest vineyard owned by the Picollo family. Grapes are hand-selected and then destemmed and crushed. The must and the skins are then chilled down to 0° and decanted for 24-36 hours in order to get the full extraction of aromas of the skins. The must is then fermented in stainless steel. About 20% of the must undergoes both alcoholic and malolactic fermentation in barriques. Once the wine is settled and assembled, it is bottled and held in their cellar for 6-8 months of refinement prior to its release.

100% Cortese di Gavi 3,000 bottles

ROVE RINA Vino Spumante Brut Sparkling white wine 12.5%Alc/vol



ROVE RINA - Vino Spumante Brut

This wine is made entirely from Cortese grapes grown in the Picollo vineyards within the Gavi wine zone. The name is an anagram of two words ROVE (from Rovereto - the wine zone) and RINA (the name of Mrs. Picollo - Gianlorenzo's mother). The must is transformed into lightly sparkling wine in pressure tanks, using a 3 months Charmat-method fermentation. It is an extremely versatile wine suitable to many different occasions from the aperitif to delicate hors d'oeuvres, particularly those with fish. A nice alternative to Prosecco. Very fresh and with a good acidity. Salute!

100% Cortese di Gavi 6,000 bottles

PICOLLO
E R N E S T O



GAVI

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

2012

CONTAINS SULPHITES - CONTIENE SOLFITI

IMBOTTIGLIATO ALL'ORIGINE DA AZIENDA AGRICOLA
PICOLLO ERNESTO
GAVI, ITALIA
PRODOTTO IN ITALIA

750ml e

PICOLLO
E R N E S T O



GAVI

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

DEL COMUNE
DI GAVI

2012

“ROVERETO”

CONTAINS SULPHITES

IMBOTTIGLIATO ALL'ORIGINE DA AZIENDA AGRICOLA
PICOLLO ERNESTO
GAVI, ITALIA
PRODOTTO IN ITALIA

750ml e

12,5% vol