

Figini

Gavi di Gavi D.O.C.



The noted winemaker Robert Bergaglio, cellar master and winemaker has named this noble wine after his wife's family name, Figini. For many years, Robert and his father worked for the world renowned La Scolca. In 1975 Robert and his father left La Scolca and started their own winery, in Gavi, beginning with only two hectares of vineyards. Today Robert and his family, wife Silvana, and children Simona and Dario, own 39 hectares of land, 21 of which are cultivated vineyards. Figini Gavi can be enjoyed on its own, or served with hors d'oeuvres, salads, lean white meats and shellfish. Serve chilled.

Production Area: In the D.O.C. zone of Gavi in the easternmost Monferatto hills, a few kilometers from the town of Gavi, in the province of Alessandria in Piemonte.

Grape Varietal: 100% Cortese

Vineyard Name: Gropella, La Chiara, Raviola, Rinina

Vineyard Characteristics: 21 hectares of calcareous clay, mixed with tufaceous and siliceous rock with sand and gravel (which gives the wine a notable structure and complexity) located at 260 meters above sea level with south/southwest exposure to the sun, where the hot dry summers are favorable, tempered by breezes crossing the Ligurian Appenines from the Mediterranean.

Form of Planting: Traditional guyot

Harvest and Vinification: The harvest is totally by hand, from the picking of the grapes, placed in small crates (to eliminate any loss of the precious juice) to the soft pressing by the modern pneumatic presses. After pressing, the must is separated immediately from the pulp and skins and allowed to ferment, under temperature control, using special yeasts that have been bred from year to year from the finest grape harvests, and then left to rest in stainless steel tanks for 6 months. After several filtrations the wine is bottled. Ready for release.

Sensory Characteristics: The high quality of grape harvest and the particular method of vinification presents a wine of elegant quality that is delicate and lean in body, yet has rich fruity aromas and flavors reminiscent of pears and honeydew, melon, and apple with a long, lingering, crisp, clean finish.

Analytical Data: Alcohol: 12%
Residual Sugar g/l: 3
Total Acidity g/l: 5.5

Number of Cases Produced: 8000 per year