

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 tota; 1,300 hectare.

<u>WINES</u>	<u>CLASSIFICATION, FERMENTATION & AGING</u>	<u>GRAPES</u>	<u>AVG. PROD.</u>
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 SO2 is at extremely low levels: 54mgr per liter.	20,000 bottles
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