



EVERY BOTTLE



TELLS A STORY

SAN SILVESTRO GAVI DI GAVI “FOSSILI”

TECHNICAL INFORMATION



Country	Italy
Region	Piemonte
Producer	San Silvestro
Vintage	2018
Composition	100% CORTESE
Alcohol	12.5%
Scores	88-90
Press	89 Points – Wine Enthusiast (2020 Vintage)

WINEMAKER NOTES

San Silvestro Cantine is located in the Piemonte region in the community of Novello. It mainly produces Piedmontese red wines. The Sartirano family began their oenological activity in 1871, and today, they combine tradition with modern techniques to produce superbly crafted vintage wines. The winery is run by cousins Paolo and Guido Sartirano and the wines of San Silvestro are sold throughout Italy and abroad. Since 1988, the Tenuta Arnulfo Costa di Bussia estate in Monforte d'Alba has also belonged to the Sartirano family, and in 2002 they also took over the Tenuta Ghercina estate, which includes vineyards in the villages of Barolo and Novello, where the headquarters of the company are now located.

TASTING NOTES

Aromas of citrus fruit, with floral undertones; prominent mineral sensations; long finish, with balance and good structure. Pair with sushi, grilled fish, shellfish, oysters, pasta, and poultry.

VINEYARD

A difficult vineyard in terms of soil exposition, treatment and fertilization. Strong, calcareous and tough yet rich soils are perfect for this vineyard that sprouts early, in the middle of April, and matures quite later in the middle of October. It's sensitive against sudden changes of temperature. It prefers a constant weather, on sunny hills, South/South-West oriented, between 200 m and 450 m high, to be preserved from freeze.

VINIFICATION

Manual Harvest. The grapes are gathered in little boxes. The best grapes go directly into the press with soft pressing,



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they are then decanted at a low temperature for eight hours. Fermentation in stainless steel at a controlled temperature of 18-20 degrees Celsius for eight days. After the fermentation, the wine remains on the lees for a few months to refine its structure and is quality characteristics. After the refining the wine is clarified and filtrated and is ready for bottling. Bottling by inert atmosphere.
