

STEFANO MASSONE

Produced on a very poor calcareous soil from the Cortese varietal, in a region otherwise almost exclusively devoted to red wine, Gavi is by definition the fine white wine of Piemonte.

Stefano Massone has a small estate, ten hectares of which produce Cortese grapes. The pruning is short for quality and the grapes are meticulously selected for the wine designed to be bottled - less than half that produced.

After soft pressing only the flower must is chosen for bottling. It will then undergo a long and slow temperature controlled fermentation, after which it is cold stabilized and filtered before being bottled under perfectly sterilized conditions.

Here we have a model estate that offers a small amount of exceptionally fine Gavi, a crisp, lean and steely wine with piquantly high acidity and sharply engaging bouquet.

Ideal as an aperitif, this Gavi is perfectly suited for fish, light soups and hors d'oeuvres. In my experience it improves with up to two years of aging, whereupon it may be matched with more engaging foods.

Andrea and Stefano Massone now own another estate, Camporosso, within the Gavi appellation. The total vineyard extension is 15 hectares and the first harvest was in 2000. The soil here is mainly calcareous, yielding a Gavi that is particularly intense and fruity. ◇



Gavi Vigneto Masera

Zone: *Capriata d'Orba*
 Cru: *Masera*
 Varietal: *Cortese*
 Vineyard Ext.: *3 hectares*
 Average Prod.: *25,000 bottles*



Gavi Vigneto S. Cristoforo

Zone: *Capriata d'Orba*
 Cru: *Vigneto S. Cristoforo*
 Varietal: *Cortese*
 Vineyard Ext.: *1 hectares*
 Average Prod.: *10,000 bottles*