

LA MESMA GAVI 'LE ROSE'



100% Cortese. Delicate aromas of chamomile and white peach, leading to a spicy palate featuring Meyer lemon, grapefruit and pear, culminating in a pleasant, long and salty mineral finish. Its vibrant acidity, resulting from the absence of malolactic fermentation, makes it an excellent companion for dishes like calamari or roast chicken, seafood paella or antipasto. Organic.

From vineyards in Tassarolo, in the north of the Gavi DOC, Piemonte, Italy. The vineyards range in age from 18-55 years and are located on particularly suitable slopes, at an altitude of about 300 meters above sea level with southern exposure. The soil is red clay, this terroir gives the wines structure and minerality. The grapes are harvested by hand, immediately followed by soft pressing and temperature-controlled vinification in steel tanks.

La Mesma is a family-owned winery in Gavi, Piedmont, Italy, managed by the Rosina sisters: Paola (an art historian), Francesca (a biologist), and Anna (a lawyer). In 2000 they purchased a five-acre summer home in Monterotondo, Gavi. Encouraged by their mother, Mariangela, they began cultivating grapes, leading to the establishment of La Mesma winery. Over the years, they expanded their holdings to 247 acres, with 62 acres under vine, spanning Gavi's three distinct soil types. Now, nearly a quarter century on, the trio has honed their skills and are vinifying some of the finest Cortese in Gavi. The sisters are dedicated to sustainable and organic farming practices, focusing exclusively on the Cortese grape variety to produce Gavi DOCG wines. Their commitment to quality and environmental stewardship has positioned La Mesma as a notable producer in the region.

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Tasting Note:

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Shelf Talker:

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