



## OVERVIEW

Piedmont's foremost denomination for dry white wines is Gavi DOCG. At a multicourse dinner in Monferrato, when the time comes for a dry white wine, you're almost certain to be served Gavi. The Gavi region is in the southeastern part of Piedmont, in Monferrato in the province of Alessandria. It is actually much closer to the city of Genoa on the Mediterranean coast than it is to Turin or even Asti even if you have to cross the Ligurian Alps to get there. The area was actually part of the Republic of Genoa for 600 years until it joined Piedmont in the 19th century. The connection with Genoa and its seagoing culture probably explains the focus on wines that pair better with fish than with many of the traditional dishes of landlocked Piedmont. The wines of Gavi are made from 100% Cortese grapes; in fact, Cortese di Gavi is another name for the denomination. Another variation on the labeling wording is the inclusion of the name of the specific town where the wine was made. Wines that come from the commune of Gavi itself, in the center of the broader denomination, can be labeled emphatically as Gavi del comune di Gavi. Gavi wines are always dry and normally still, but they can be frizzante (slightly fizzy) or fully sparkling. There is a Riserva designation for wines aged at least a year before release (or 2 years for metodo classico sparkling wines).