



Pisé La Raia 2018

## THE EVOLUTION OF A CRU.



Piero Rossi Cairo (© C. Dutton)

*“We have produced Gavi DOCG Pisé, our cru, since 2005, only in the best vintages. We are strongly convinced that the success of our wines is the result of an approach to biodynamic farming which ensures healthy plants and excellent fruit quality. Gavi Pisé represents our maximum commitment, our ongoing research to enhance the value of the Cortese variety: the selection of only perfect grapes, two years of aging on native yeasts, and – starting with this 2018 vintage – a passage in oak barrels to discover the full potential of this Cortese. The results are surprising: a clear structure, even greater longevity, and an explosion of aromas and notes that suggest heavenly scents of the flowers that grow at La Raia. With a light and unprecedented touch of vanilla. The 2018 vintage is here, a new evolution of our cru, coveted since the very first year for its ability to evolve, both in the bottle and in the glass.”*

Gavi Pisé 2018

## THE EVOLUTION OF A CRU

Biodynamic Cortese grapes, two years on the lees and, for the first time, a hint of wood thanks to a passage in 25HL Stockinger oak barrels. Vineyard work and constant research in the winery have produced the Gavi Pisé 2018, which once again has a surprising and extraordinary ability to evolve over time. Just 3000 numbered bottles, to narrate the evolution of a cru.



La Raia's wine cellar with its pisé (raw soil) wall made by Martin Rauch (© C. Dutton)

## GAVI PISÉ DOCG 2018

- Single-variety Cortese vineyards
- Produced since 2005, only in the best vintages
- From plants over 50 years old, grown in red soil at 300 meters ASL
- Aging on the lees for 24 months with native yeasts
- Passage in 25HL Stockinger oak barrels
- Limited edition of 3000 bottles
- Biodynamic, certified by Demeter

La Raia is a Demeter-certified biodynamic farm since 2007



READ  
WATCH  
LISTEN  
MORE



Clara Milani in the Gavi Pisé vineyard (© HQuality)

*“For La Raia, Gavi Pisé has represented an opportunity to concentrate work on the Cortese vineyards, experimenting with new techniques and approaches for a variety that has been farmed in Gavi since 972. For the Pisé, the grapes of which come from the most ancient vineyard at La Raia with red soil at an altitude of 300 meters ASL, we have extended the period in which the lees settle on native yeasts, using the so-called sur lies method: first twelve months, gradually lengthened to two years. We wanted to obtain a wine with long life, far from an obvious virtue for whites, with an aromatic legacy “in motion,” as I like to call it. The idea of including a period in large oak barrels, best suited to a very delicate variety like Cortese, was a choice that convinced me because it offers us a Gavi of even greater appeal. The evolution of this cru is moving in the direction we wanted to take: the Pisé 2018 has sapidity, a promise of longevity, capable of evolving in the glass, always with new, unexpected notes.”*

Clara Milani  
Oenologist of Tenimenti Rossi Cairo

## A NEW GUISE

Since its first vintage in 2010, Gavi Pisé 2018 has been decorated with the blades of grass that grow between the rows of our vineyards, on which the stonechat alights, the bird that is the symbol of La Raia. For this edition of our cru, to celebrate its evolution, nature has taken up more space, growing to “wrap” the label and bringing the name of the wine into the foreground. A name that comes from the construction technique of our winery, made with rammed earth, pisé, raw, living earth that ensures optimal heat exchange and the best conditions for processing the grapes.





The new Gavi Pisé label

## Data sheet

### SOIL

The vineyard which our Pisé cru comes from is one of the oldest of La Raia. It is located approximately 300 meters above sea level on a hill with South, South-West exposure which is particularly suited for the Cortese grape varietal. The red soil, well drained and sandy, limits the vigorous canopy, the production of each vine and allows the grapes to obtain an extraordinary quality. According to the biodynamic principles, the vineyards are treated only with a moderate dose of sulfur and copper. Restoring the soil with green manure is the goal of a better microbiologic and nutritional balance, ensuring a deep fertility of the soil.

### GRAPES

The grapes for the Pisé are selected and harvested towards the end of September. They present a great set of aromas, an important sugar and acidity content, which are crucial qualities

to produce a long-lived delightful white wine with a remarkable structure.

### WINEMAKING

After gently pressing the grapes, the static settling of the grape must occurs at a low temperature. The limited contact with oxygen and the attention to the transformation steps contribute to magnifying the original characteristics of this grape varietal and the territory: fruitiness and flavors. The alcoholic fermentation takes place in 25 HL Stockinger barrels, where the wine ferments and remains on the lees for 12 months. Then the wine is transferred to stainless steel tanks where it finishes its sur lie maturation for another 12 months, at controlled temperature. At the end the Gavi Pisé is bottled and after 6 months is released in the market. The long contact period with indigenous yeasts, a technique which characterizes this cru since its first vintage in 2005, makes it a long-lasting wine, capable of evolving both in the bottles and in the glass. The touch of wood, introduced starting from the 2018 vintage, further improves its nose complexity and structure while highlighting all the varietal characteristics of the Cortese grape.

### TASTING NOTES

**Color:** brilliant light straw yellow with slightly greenish hints.

**Aroma:** broad and intense, with complex nose, floral notes complemented by ripe fruit, pear and honey. As well as a slight note of vanilla.

**Mouthfeel:** very rich, warm and harmonic, with a moderate but present acidity, savory with a persistent and concentrated finish.

**Evolution after opening. Service:** once the bottle is open, the wine is preserved for 4/5 days. During this period, above all, a very slow aromatic evolution is observed, with a jump from fruity and floral notes to mineral and citrus ones.

**Bottle ageing:** the same evolution is noted as the years go by. This vintage will give, compared to the previous one, a slight touch of vanilla.

**Alcohol content:** 12,5 %

### PERFECT PAIRING

Excellent with all seafood which complements its saltiness and fleshy delicacy. It pairs perfectly with vegetable risotto and aged cheeses.

**Best served:** between 11 and 13 degrees Celsius

### PERFECT STORAGE

If stored in a cool dry place and in the dark, at 10/18 degrees Celsius, bottles may last for over 10 years.



The big oak barrels for the fermentation of Gavi Pisé (© P. Calamarà)

## Awards

### 2018 VINTAGE

- Doctor Wine 2022, 95 points

### 2017 VINTAGE

- JamesSuckling.com, 93 points
- Go Wine. Cantine d'Italia 2021, Top Wine
- Vini buoni d'Italia 2021, 4 Stars
- Gambero Rosso 2021, 2 Glasses
- Slow Wine 2021, Top Wine - Slow Wine
- Vitae. La guida vini 2021, 4 Vines and 1 Bow
- Doctor Wine 2021, 93 points



Vineyards at La Raia

La Raia is a Demeter-certified biodynamic farm located in the municipalities of Novi Ligure and Gavi (Alessandria), in the heart of the Gavi hills. The estate is 180 hectares wide, 48 of which are vineyards, while 60 are arable and the rest is grazing land and chestnut, acacia and elder woods that protect several species of wild animals. The Rossi Cairo family bought La Raia in 2002 with the aim of regenerating and restoring value to the original ecosystem, by means of a major biodynamic project. Today La Raia produces three types of Gavi DOCG – Gavi, Gavi Riserva Vigna Madonnina and Gavi Pisé – and two types of Piemonte DOC Barbera – Barbera and Barbera Largé.

**Società Agricola La Raia**  
Strada Monterotondo 79, 15067 Novi Ligure (AL), Italia  
tel. +39 0143 743685, info@la-raia.it, la-raia.it



CAMPAIGN FINANCED ACCORDING  
TO EU REGULATION N. 1308/2013

TENIMENTI  
**ROSSI CAIRO**