



La Zerba Winery was established in 1989 in the beautiful hills of the Ligurian-Piedmontese Apennine from the passion of the owner Livio Lorenzi. The vineyard is located 1,476 feet above sea level. This high elevation leads to crisp, white wines that have zesty, mineral and lively characteristics. The estate spreads over 12 hectares characterized by a tufaceous and calcareous terrain. The Vineyards, aged 15-30 year old, face south, south-est and use the espalier (Guyot) system.

Lorenzi family uses only biological fertilizer and the harvest is always by hand with careful selection of grapes. Historically, the wines of Tassarolo have lead the DOC of Gavi as the best in the region, not Gavi di Gavi, which is all about marketing. The estate produces classic Gavi, furthermore, in top years a special cru is produced called Terra Rossa, Gavi.





GAVI DOCG "LA ZERBA"

Grapes: 100% Cortese
 Testing: The wine is pale yellow with a slight sparkle at the rim; the bouquet is delicate and quite elegant with a pleasing floral scent mingled with honeydew melon. On the palate it's direct and moderately round, nice body and an intriguing balance between acidity and the ripe fruit. The finish is long, clean and persistent. Chilled, it is a nice aperitif and works very well with an appetizer, filled pastas, cream sauces, white meats, fish and light fried foods. Serve at 8-10°C
 Alcohol: 12,50% vol.



GAVI DOCG "TERRAROSSA"

Cru of the winery which benefits from a partial maceration on the skins.
 Grapes: 100% Cortese
 Vineyards: This wine comes from specially selected grapes from the Terrarossa vineyards. The vineyards is especially rich in iron and has a striking red soil from which it derives its name.
 Testing: pale yellow with light green highlights. It has warm, rich bouquet with honeydew melon laced with citrus. Pleasing and complex, on the palate it's round and full, with excellent structure and a long and persistent finish.
 Alcohol: 13% vol.



GAVI DOCG "PRIMIN"

Grape: Cortese 100%
 First year of production: 2017
 Period of harvesting: mid-September.
 Method of picking: exclusively by hand in crates.
 Fermentation lasts one week in stainless steel tanks at a controlled temperature of 18°C to preserve the fruity scents. Maturation in steel tanks for about 18 months after racking with repeated "bâtonnage" of the lees, and for at least 3 months in the bottles.
 Tasting notes: The aroma has citrus and white flower notes, with mineral sensations reminiscent of flint stone.
 Alcohol: 13,5%



GAVI DOCG "ANFORA"

Grape: Cortese 100%
 First year of production: 2017.
 Period of harvesting: mid-September.
 Method of picking: exclusively by hand in crates.
 Fermentation: fermented in a terracotta amphora with skins maceration.
 Ageing modality: aged for at least 9 months from the skins separation in a terracotta amphora performing repeated "battonage" of the noble lees. Matured for at least 3 months in bottle.
 Alcohol: 13,5%



BARBERA PIEMONTE DOC

Grapes: Barbera 100%
 A well structured wine with a certain acidity that gives a fragrance and freshness typical of the products from this region. The colour is ruby red, it has a vinous perfume with scents of ripe fruit, and an intense and harmonic body.
 Fermentation: in stainless steel tanks. Duration of maceration on the skins: 15 days.
 Maturation: 80% in steel tanks for about 6 month after racking, 20% in barrels for one year, and for at least 6 months in the bottles
 Alcohol: 15 vol%