

MARTINETTI

GAVI MINAIA



Minaia is named after an excellent area known to be the outstanding 'cru' of Gavi. The wine is a golden color with delicate green shimmers, and the deft use of barrique makes its nose even more complex. Pairs well with salami and cold cuts, soft cheeses or white meats, matches seafood and roasted fish blissfully, and is elevated by shellfish and oysters.

Color: White

Grapes: 100% Cortese di Gavi

Soil: Clayey marl, with high ferrous

Age of Vines: 10+ Years old

Altitude: 300 m/above sea level

Aspect: South

Training System: Guyot

Yield per HI/Ha: 35 HI/Ha

Fermentation: Cryomaceration for 36 hours, fermentation in fine-grain French Oak barriques

Aging: In fine-grain French Oak barriques for about 12 Months

Production: 250 Cases

Represented by Soilair Selection

Seventy.com/martinettigaviminaia