

# 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 lends complexity to the nose. Pairs well with salami and cold cuts, soft cheeses, white meats, and seafood.*

**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

**Yield:** 35 Hl/Ha

**Skin Maceration:** Cryo maceration for 36 hours

**Fermentation vessel:** fine-grain French Oak barriques

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

**Production:** 3,000 bottles per year