

MARTINETTI

GAVI



A pale straw yellow color, with an immediate nose of white blossoms, chamomile, ripe peach and citrus fruit. On the palate, persuasive, consistent and soft with notes of tart citrus. Refreshing finish.

Color: White

Grapes: 100% Cortese di Gavi

Soil: Clayey marl, with high ferrous

Age of Vines: 20+ Years old

Altitude: 300 m above sea level

Yield: 48 Hl/Ha

Fermentation: Soft pressing, fermentation in stainless steel tanks

Aging: stainless steel tanks

Production: 3,000 bottles a year