

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 a tart note. 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

Aspect: Southwest

Training System: Guyot

Yield per HI/Ha: 48 HI/Ha

Fermentation: Soft pressing, fermentation in Stainless Steel Tanks

Aging: In Stainless Steel Tanks

Production: 250 Cases

Represented by Soilair Selection

[Seventy.com/martinettigavi](https://seventy.com/martinettigavi)