



AZIENDA AGRICOLA MOLINETTO

Gavi 'ReLys'

Piedmontese native Diego Carrea had a successful IT career before the pull back home to his family's winery became too strong to ignore. Together with his father and uncle, Diego farms 15 acres of Cortese vines in the heart of Gavi. One of Italy's classic white wines, redolent of white peach, bitter almond and the salty kiss of the Mediterranean sea, Gavi wines and the native Cortese grape in the hands of the talented Carrea clan is newly realized, with even more energy and aromatic intensity.

WINERY: Azienda Agricola Molinetto

WINEMAKER: Diego Carrea

ESTABLISHED: 1990

REGION: ITALY • Piedmont • Francavilla Bisio (Gavi)

APPELLATION: Gavi DOCG

BLEND: 100% Cortese

VINEYARDS: Estate vineyards face south/southwest, at 750 feet in altitude in the village of Tassarolo. Soils mix limestone and clay.

AGE OF VINES: 20 to 30 years

WINEMAKING: Hand-harvested. Destemmed; briefly cold macerated then pressed. Fermented on indigenous yeasts in temperature-controlled tanks, with minimal added sulfites. Aged for six months in 1/3 French oak barrels and 2/3 stainless steel tank.

TASTING IMPRESSIONS: Aromas of ginger, white and yellow peach, citrus zest, spice. Medium-bodied, silky and fresh; ripe peachy fruit, sauteed citrus, savory notes.

PAIRING SUGGESTIONS: Fresh fish or shellfish such as oysters; creamy fish soup or risotto



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