



## AZIENDA AGRICOLA MOLINETTO

### Gavi

*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, with veins of "terra rossa" or iron-rich red clay.

**AGE OF VINES:** 20 to 30 years

**WINEMAKING:** Hand-harvested. Pressed full-cluster; fermented on indigenous yeasts in temperature-controlled tanks. Aged in tank on fine lees.

**TASTING IMPRESSIONS:** Aromas of fresh ginger, white peach and lemon zest. Medium-bodied, fresh and lively; silky, with white fruit and a lightly amaro, peach-pit finish

**PAIRING SUGGESTIONS:** As an aperitif; with fresh fish, shellfish or white meat



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