



# re·lys

## GAVI DOCG

**Classification:** white dry

**Grape:** 100% Cortese, vineyard in Tassarolo (AL)

**Position:** South-West, altitude of 250 metres asl

**Soil:** strong calcareous clay

**Vin-training system:** guyot, 4000 vines per hectare

**Harvest:** manual

**Vinification:** destemming and crushing of whole grape bunches, short skin maceration and light pressing

**Fermentation:** stainless steel, with minimum use of sulfur dioxide

**Refinement:**

1/3 of wine in French oak barrels for 6 months

2/3 of wine in stainless steel tanks for 6 months

**Bottles:** 3300

**Alcohol:** 13%

## TASTING NOTES

**Color:** bright straw-yellow with light greenish nuances

**Bouquet:** distinctive, delicate, fruity, floral

**Taste:** typical, dry, pleasant, fresh and harmonious, good body

## Food pairings:

It complements with elegance appetisers of oysters, seafood, cured meats and vegetables, first courses, rice dishes, truffles, fish soups.

A particularly good combination is the elegant and delicately flavoured "Risotto al Gavi".

**Serving temperature:** 10-12 °C

## AWARDS



  
molinetto



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