



molinetto

The Unexpected Cortese




molinetto



Molinetto Azienda Agricola di Diego Carrea
Località Molinetto, 1 - 15060 Francavilla Bisio (AL)
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The Molinetto Winery is an oenologic jewel in Gavi area, with 8 hectares of vineyard planted with the Cortese grape.

Situated in the area of Francavilla Bisio and Tassarolo, where the Piedmontese hills meet the sea breeze, Molinetto Winery bases its production in the prestigious Gavi DOCG. This fragrant white wine is soft, fruity, elegant and is made from 100% Cortese grapes.

The Molinetto Winery is today managed by the youngest son, Diego Carrea: Degree in Electronic Engineering and Executive MBA, Computer Expert first in Genoa, then in Milan. Until October 2008, when Diego decides to choose the "road less traveled", to listen to his own "deep roots": come back home to continue the family wine business started by his father Matteo and by his uncle Domenico since 1990.

His choice to work in the winery speaks of his love for the land that daily strengthens the ties to the winery's founders and renews the agricultural traditions of lower Piedmont.

The product range consists of 5 labels of wines produced from Cortese grapes:

1. Gavi Docg
2. Re-Lys Gavi Docg
3. Gavi Docg Metodo Classico
4. Amphora - white wine
5. Orange - white wine



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GAVI DOCG

Classification: white dry

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

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

Terrain: strong calcareous clay with some red soil

Vin-training system: guyot, 4000 vines per hectare

Harvest: manual

Vinification: traditional, light pressing whole grape bunches

Fermentation and refinement: stainless steel

Bottles: 10000

Alcohol: 12,5%

TASTING NOTES

Color: bright straw-yellow with light greenish nuances

Bouquet: distinctive, delicate, fruity, floral

Taste: dry, pleasant, fresh and harmonious

Food pairings:

It's an ideal aperitif and it complements with elegance appetisers of seafood, chicken and rice salads, white meat escalops, light roasts and mixed fried vegetables and meats

Serving temperature: 8-10 °C

AWARDS



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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:

part of the wine in French oak barrels for 6 months

the remaining part of the 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

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GAVI DOCG - metodo classico

Classification: Quality Sparkling Wine – Metodo Classico

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

Exposure and altitude: South - South-West, 250 meters above sea level.

Soil type: calcareous - clayey and sometimes red earth

Training system: guyot, 4000 vines per hectare

Harvest: manual

Winemaking technique:

traditional with soft pressing of whole grapes,

first fermentation in steel tank,

refermentation in the bottle with permanence on the yeasts

Alcohol: 13.50%

TASTING NOTES

Colour: intense straw yellow, fine and persistent perlage

Bouquet: characteristic, delicate, fruity, floral

Taste: typical, pleasant, with a fresh and harmonious taste

Food pairings:

it is ideal as an aperitif; it accompanies itself with elegance

to fish, seafood and shellfish starters

Serving temperature: 8-10 °C

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Classification: white wine

Position: South-West, altitude of 250 meters above sea level.

Soil: calcareous and clayey soil

Training system: Guyot, 4000 vines per hectare

Harvest: manual

Winemaking technique: crushing-destemming of whole grapes, brief maceration of the must on the skins and soft pressing

Fermentation: in steel tanks with minimal use of sulfur dioxide

Refinement: in 3 clay amphorae (200, 300 and 500 litres) for 12 months

Bottles produced: 1300

Alcohol: 13%

TASTING NOTES

Color: splendid straw yellow

Bouquet: light tropical notes of unripe pineapple, flint, dry gravel

Taste: very complex and elegant wine, balanced in flavor, fine and long, savory, metallic and chalky

Food pairings:

Elegantly accompanies oysters, seafood, shellfish, raw fish, truffles, mature cheeses

Serving temperature: 10-12 °C

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Classification: white wine

Position: South-West, altitude of 250 meters above sea level.

Soil: calcareous and clayey soil

Training system: Guyot, 4000 vines per hectare

Harvest: manual

Winemaking technique: crushing-destemming of whole grapes, Fermentation and maceration of the must on the skins

Bottles produced: about 450

Alcohol: 13%

TASTING NOTES

Color: splendid gold yellow

Bouquet: intense and enveloping, notes of ripe fruit

Taste: very complex and elegant wine, rich in nuances

Food pairings:

It elegantly accompanies seafood, shellfish, white meats, truffles, mature cheeses

Serving temperature: 10-12 °C

PREMI



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GAVI DOCG



RED CLAYS

WHITE CLAYS

APENNINE MOUNTAIN RANGE

M.
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