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## LA GHIBELLINA GAVI 'MAINÌN'

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**Region:** Piedmont, Italy

**Appellation:** Gavi DOCG

**Grapes:** 100% Cortese

**Farming:** Certified organic

**Age of vines:** Planted between 2001 and 2007

**Altitude, Aspect, & Soil Type:** 300 M, S-SE Facing, clay with alluvial stones

**Typical Harvest Time:** Late September

**Maceration & Fermentation:** Controlled low temperature fermentation in stainless steel with selected yeasts

**Aging:** 4 months in stainless steel, on the lees

**Finishing:** Fined, filtered and cold stabilized

**Production:** 40,000 bottles annually

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### Notes from Oliver:

La Ghibellina is an estate in the Gavi appellation of southern Piedmont, near the border with Liguria and less than an hour's drive to Genoa on the coast. The owners, Marina and Alberto Ghibellini, manage the farm and wine production, and while Marina's family has been in the Gavi area for generations, Marina and Alberto are newcomers to the winemaking scene in Gavi; they made their first vintage in 2000.

This clean, expressive Gavi exhibits an almost Chablis-like mineral quality, with restrained aromas of flowers, wet stones and citrus. This wine goes beautifully with seafood, egg pasta, and vegetable dishes. The wine's name, 'Mainìn' is a dialect form of the name Marina.