



## Cuvée Marina

GAVI DOCG DEL COMUNE DI GAVI

**Production area:** Gavi

**Varieties:** 100% cortese

**Vineyards:** guyot pruning system,  
high density planting

**Soil:** sedimentary

**Orientation:** Sud, Sud-Est

**Size Vineyards:** 0,9 HA

**Average Product Average:** 2.000 bottles

**Winemaking:** fermented in stainless vats at  
controlled temperature

**Ageing:** secondary fermentation with tr  
ditional method and then on the lees for 48  
months in bottle at controlled temperature

**Serving Temperature:** 8°C

**Alcohol:** 12,5% 13,5% Vol.

### Complex and harmonious

Golden yellow with fine and persistent  
perlage, it forms excellent foam and is dry,  
particularly persistent and well-balanced  
on the palate. On the nose it expresses  
evolved notes of aromatic herbs, dried fruit  
and spices. Broadly versatile, it is ideal with  
lobster spaghetti, grilled fish, and shellfish  
and it also excellently matches cheese.