

# La Ghibellina | “Mainìn”

Piedmont | Gavi del Comune di Gavi DOCG



**Varietal:** Cortese di Gavi

**Region:** Piemonte

**Vines Age:** 20+

**Winemaker:** Marina  
Ghibellina

**Farming:** Certified Organic

**Soil:** Red clay, white rocks

**The Story:** La Ghibellina was founded in 2000 by Alberto and Marina Ghibellini and they specialize in the production of high quality wines. The name of the vineyard, “La Ghibellina”, derives from the surname of the family. The soil conditions, the ideal exposure to sunlight, and the sea breeze that blows from the nearby Mediterranean coast create the ideal conditions for the cultivation of vines. There are 7ha under vine that are farmed organically. The vineyards are mostly on a significant slope with red clay that is filled with white rocks. The still Gavi wines are filled with apple, peach, field flowers, and citrus.

**Vineyard:** Located in Monterotondo, which is part of the Municipality of Gavi (Piedmont). The vineyard stretches over an area of around 20 hectares, in a beautiful context of rolling hills between the southern part of the Po River Valley and the Ligurian Apennines. Guyot pruning system, high density planting.

**Vinification:** Fermented in stainless steel vats at controlled temperature.

**Ageing:** Aged in stainless steel vats stirring the lees for 4 months.

**Everything else you want to know about this wine:** Alberto was a water polo player and Phd of Philosophy. He played on the Italian Olympic team that won gold and they decided to use the money the Italian government awarded the players to purchase the land to create La Ghibellina. Marina grows the grapes and makes the wines and Alberto splits his time between Gavi and Cambridge, Ma where he is a professor of Philosophy at M.I.T.

*Le Storie*  
Wines