



GAVI

Piedmont, Italy

Folli & Benato

Method & Production

This Gavi comes from 30 year old vines, trained using the Guyot method. Here they use thermo-controlled stainless steel tanks for fermentation which are set to 12 degrees. The fermentation takes place over a 20 day period. Once fermentation is complete, they leave the wine to rest on the lees to mature, for a further three months.

Tasting Notes

Pale yellow in color. Citrus fruit and blossom on the nose give way to a refreshing, mineral palate with a bright and peachy finish.

Food Matching

Starters, pasta with vegetable sauce, white meat, seafood and soft cheese.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
FB0125	Gavi	Cortese	2025	12.5%	Cork	6x0.75lt	No	No	No	No