



GAVI

Piemonte, 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 | | | | | | | | | | |
| FB0124 | Gavi | Cortese | 2024 | 12.5% | Cork | 6x0.75lt | No | No | No | No |