

GAVI DEL COMUNE DI GAVI

Piedmont, Italy

Folli & Benato

Method & Production

The Cortese grapes for this wine were harvested mid September. Fermentation took place in stainless steel for around 20 days at 12 ° C, afterwhich it spent a further period of refinement in stainless steel for a minimum of 3 months on the fine lees and 1-2 months in bottle before release.

Tasting Notes

Intense straw yellow color with greenish shades. Concentrated aromas of white peach, pear and jasmine, carry through to the pallate which is elegant, fresh and perfectly balanced.

Food Matching

Perfect as an aperitif or with light dishes, white meat, fish and soft cheese.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
FB0225	Gavi del Comune di Gavi	Cortese	2025	12.5%	Cork	6x0.75lt	No	No	No	No