

Product Fact Sheet May 2024



GAVI

Piemonte, Italy

Folli & Benato

Method & Production

This Gavi comes from 30 year old vines, trained using the Guyot method. Here they use thermocontrolled 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	Biodynam	nic Vegan	Natural
White Wine									
FB0123	Gavi	Cortese	2023	12.5%	Cork	6X0.75lt No	No	No	No

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