



## GAVI DEL COMUNE DI GAVI

Piemonte, 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
<b>White Wine</b>									
FB0220	Gavi del Comune di Gavi	Cortese	2020	12.5%	Cork	6X0.75lt	No	No	No