



GAVI

Piemonte, Italy

Francesco Rinaldi



[www.rinaldifrancesco.it](http://www.rinaldifrancesco.it)

Method & Production

Fermentation takes place in stainless steel at a controlled temperature for approximately 10 days. The wine is then cold-stabilized and filtered before bottling.

Tasting Notes

Minerality, ripe yellow fruit flavours, honey, citrues tones and notes of white flowers. Fresh and delicate with a persistent finish.

Food Matching

Roast pork and apple sauce

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
FR3023	Gavi	Cortese	2023	12.5%	Cork	6X0.75lt	No	No	Yes	No