



## 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
<b>White Wine</b>										
FB0124	Gavi	Cortese	2024	12.5%	Cork	6X0.75lt	No	No	No	No