



## 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, citrus 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
<b>White Wine</b>										
FR3023	Gavi	Cortese	2023	12.5%	Cork	6X0.75lt	No	No	Yes	No