

## Gavi I Risi, Giribaldi

**Code** GAVI010

When Gavi is good, it is really, really good - and in a world awash with neutral flavour-less Pinot Grigio and one dimensional Kiwi Sauvignon Blanc this elegant, complex, deftly crisp and layered dry white from one of Italy's classic areas will just make you smile.

### Tasting Notes:

Pale straw in colour with the right degree of green fleck and limpid appearance. A full fresh nose with stone fruit notes and a degree of citrus, the palate offers layers of crisp dessert apple, pear and almond nut. Full and round in the mouth with a discrete structure and clean yet 'fresh as a daisy' finish. A light acidic note, typical of this wine makes it a pleasure to drink with all varieties of food.





# CACHET WINE

## Specification

<b>Vinification</b>	The wine making process involves a soft pressing of the grapes and a cold decanteration for 24 hours. For 90% of the must, fermentation takes place at a controlled temperature between 18 and 20°C for 50 days and then it is left to rest on its own yeasts, for another 80 days. The remaining 10% of the must is fermented in wooden casks and after 90 days, it is then added to the bulk. Once assembled it is left in the bottle for 2 months. Approximately 38.800 bottles are produced every year.
<b>ABV</b>	12.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	Italy
<b>Region</b>	Piedmont
<b>Area</b>	Novi Ligure
<b>Type</b>	White Wine
<b>Grapes</b>	Cortese
<b>Genres</b>	Organic, Vegan, Vegetarian
<b>Vintage</b>	2024
<b>Style</b>	Dry
<b>Body</b>	Elegant, crisp and delicate
<b>Producer</b>	Azienda Agricola Mario Giribaldi
<b>Producer Overview</b>	The Giribaldi Winery which started in the 20th Century exports 70% of its production all over the world.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Great as an aperitif. Also goes well with fish, light cheeses, white meats and salads.
<b>Press Comments</b>	Wine Merchant Top 100, Highly Commended, 2025.