



Francesco Rinaldi & Figli

Gavi

Appellation: Gavi DOCG

Type: White, dry

Varietal: 100% Cortese

Gavi was one of the first Italian white wines to gain an international reputation. It is also known as Cortese di Gavi, because it is made exclusively from the Cortese grape. The wine was awarded DOC status in 1974 and elevated to DOCG in 1998. Gavi is the region, which is in the Province of Alessandria east of Cuneo and Asti.

Tasting Notes

Color: Pale straw-yellow.

Bouquet: The bouquet is particularly floral, offering delicate aromas reminiscent of white flowers, lemons, green apples and honeydew. It also often shows hints of almonds on the dry and delicate finish.

Taste: Gavi is noted for its bone-dry character and crisp, flinty and fresh acidity.

Alcohol: 13.5-14% (varies with vintage).

Serving Suggestion: Serve at a 10-12°C (50-54°F).

Pairing

Primi piatti, light pastas, salads, fish dishes and white meats.

Vineyard Notes

Production Area: Municipality of Gavi

Winemaking Notes

Vinification: Fermentation takes place in the traditional manner, without the skins, and at a controlled temperature for approximately 10 days.

Aging: The wine is then cold-stabilized and filtered before bottling.



Francesco Rinaldi & Figli began in 1870 with Giovanni Rinaldi, after inheriting a vineyard in Barolo and walking there from his native Diano d'Alba. He intuitively understood the potential of this farmhouse on a hill planted with vineyards and decided to buy it. The family began bottling wine under its own name in 1906, bringing together history and tradition. Michele Rinaldi, one of Giovanni's four sons, introduced the wines all over Italy by the beginning of the 20th century. Giovanni's children and grandchildren passionately guided the company, handing it down generation after generation, arriving at the current owners Paola and Piera Rinaldi.