



Francesco Rinaldi & Figli Gavi

Overview

- From the cool, limestone hills of Gavi comes a white wine that doesn't shout for attention—it earns it quietly, glass by glass. This Cortese from Francesco Rinaldi is all about restraint and clarity: citrus, green almond, white flowers, and that unmistakable stony snap that only comes from well-tended Piedmontese slopes.
- It is a wine made for the table, best poured alongside a plate of briny seafood, simple antipasti, or anything that benefits from a clean, honest white with backbone and nerve.

Appellation: Gavi DOCG

Varietals: 100% Cortese

Type: White, dry.

Winemaking and Vineyard Notes

Production Area: Municipality of Gavi

Altitude: 200–350 m above sea level

Training System: Guyot

Harvest: Hand-harvested at optimal aromatic ripeness

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

Aging: cold-stabilized and filtered before bottling.

Soil: Light and sandy.

Tasting Notes

Color: Pale straw-yellow.

Bouquet: Opens with notes of lemon zest, white peach, green apple, and pear skin, followed by finer layers of white flowers, crushed almond, and a faint flinty, mineral edge.

Palate: Crisp, linear, and quietly textured, driven by bright citrus and green apple fruit over a distinctly stony, mineral backbone.

Alcohol: 13%

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

Food Pairing

Ideal with seafood, oysters, shellfish, sushi, light pasta dishes, and fresh goat cheese. Also excellent as an aperitif.



Francesco Rinaldi & Figli is situated just outside the town of Barolo and right next to the famous Cannubi vineyard, where it is one of a handful of remaining traditional Barolo producers. Grandfather Giovanni created the winery in 1870, after inheriting a vineyard in Barolo and walking there from his native Diano d'Alba. The family began bottling wine under its own name in 1906. Grandson Luciano Rinaldi and now his nieces, Piera and Paola Rinaldi continue the traditions started almost 140 years ago. They farm 10 hectares of vineyards to make five prized Barolos, a Barbaresco, a Langhe Nebbiolo, a Grignolino d'Asti and a Gavi.