CACHET WINE

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.



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Specification	
Vinification	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.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Piedmont
Area	Novi Ligure
Type	White Wine
Grapes	Cortese
Genres	Organic, Vegan, Vegetarian
Vintage	2025
Style	Dry
Body	Elegant, crisp and delicate
Producer	Azienda Agricola Mario Giribaldi
Producer Overview	The Giribaldi Winery which started in the 20th Century exports 70% of its production all over the world.
Closure Type	Cork
Food Matches	Great as an aperitif. Also goes well with fish, light cheeses, white meats and salads.
Press Comments	Highly Commended Wine Merchant Top 100, 2026: "Very clean, subtle lemon nose; saline, light and soft on the palate – good quality Gavi."