



## HOUSE OF TOWNEND

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### Gavi I Risi, Giribaldi

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<b>Price</b>	£17.69
<b>Code</b>	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.

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#### 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 decantation 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** 2024

**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.