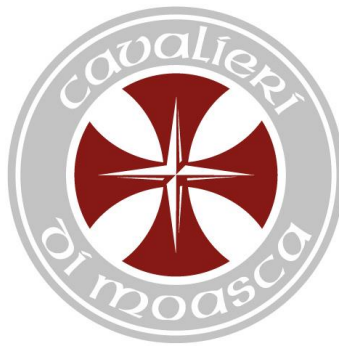




GAVI DOCG – CAVALIERI DI MOASCA

Grape: Cortese 100%

Alc. Vol. %: 12

Vintage: 2025

Residual sugar g/l: 1,0

Total acidity g/l: 5,5

Region: Piedmont

Production zone: Vineyards in the area of Gavi (Alessandria)

Capacity: 750ml

CHARACTERISTICS

Vinification: Soft pressing, fermentation in stainless steel tanks at controlled temperature of 16-18°C for 10 days

Aging: In steel tanks until bottling

Yield per ha: 8000kg

Colour: Straw-yellow with greenish sparkles

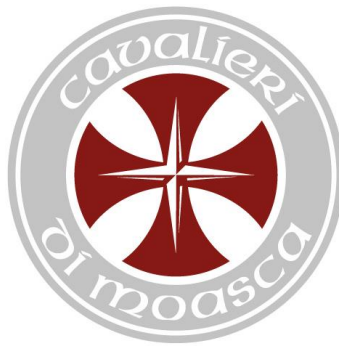
Bouquet: Delicate, floral and slightly mineral

Flavour: Dry, subtle and harmonious

SERVING SUGGESTIONS

Best enjoyed with fish, seafood and delicate soups.

Serving temperature 8-10 °C



TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V06007A
GTIN-13 bottle	8017868003090
GTIN-13 carton	8017868002178
Closure	Cork
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	24
Cartons/pallet	120
Kg/carton	7,8
Kg/pallet	960

Contains sulphites

GMO Free

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Cantine Andreas Mazzei – Alibrianza srl

Contact details: info@alibrianza.it / www.andreamazzei.it

Tel. +39 039 9202121