

VILLADORIA



GAVI DI GAVI

Gavi di Gavi is from the hills of the province of Alessandria. The wine never sees oak – it is fresh and vibrant with floral and fruity aromatics and a clean, crisp finish.

Recommended pairings:
A wine for every day, it goes well with appetizers, seafood, shellfish and lighter style creamy cheeses.

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