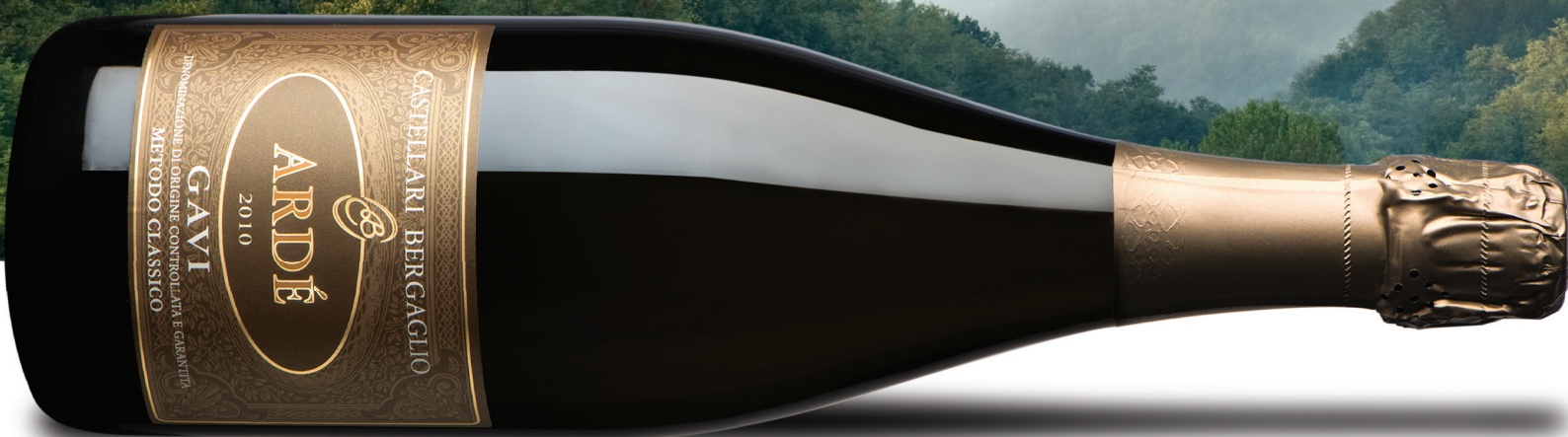




CASTELLARI BERGAGLIO

“ ARDE’ ”

GAVI DOCG METODO CLASSICO



ABOUT THE VINEYARD

The grapes are hand-picked from our estate vineyards, which we carefully manage with the objective of obtaining distinctive, quality rich base wines for our sparkling wines.

HARVEST INFORMATION

September 6 – September 14
2.5kg per plant and therefor 95 ql/Ha

WINEMAKING

The clusters are pressed gently and progressively, yielding several must fractions; the must is fermented in steel with cultured yeasts. In the spring, the wine is given the liqueur de tirage; it then re-ferments in the bottle and matures sur lie for 60 months before being disgorged.

TECHNICAL DATA

Alcohol content 12% by vol
Total acidity 7,0 g/l
Degorgement: November 2012

TASTING NOTES

The bouquet boasts floral and fruity impressions, enriched with nuances of petits fours, toasted almond, and fresh-baked bread. On the palate, it is crisp, self-confident, and ultra-appealing. These qualities make it ideal as an aperitif as well as a sparkling wine to enjoy throughout the meal.

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