



CASTELLARI BERGAGLIO

FORNACI

GAVI DOCG DEL COMUNE
DI TASSAROLO



HARVEST INFORMATION

September 6 – September 14

2.5kg per plant and therefor 95 ql/Ha

TECHNICAL DATA

100% Cortese Grapes

Alcohol content 12,5% by vol

Total acidity 5,2 g/l

ABOUT THE VINEYARD

Hillside vineyards in the Tassarolo region. A stylish, graceful wine, far from commonplace. Floral nuance of hawthorn and lily complement fruitier notes of banana, followed by subtly pungent citrus, hay, and mint. Beautifully balanced on the palate, it concludes with a tasty, fruit-edged finish enlivened by a refreshing crispness. The ideal wine to enjoy every day, or as often as you wish. Serve in tulip-shaped glass at 10° C. Vineyards, with any of our property are located in the municipality of Tassarolo; their name derives from the brick furnace that once stood there. This also explains the highly clayey nature of the soil.

WINEMAKING

The grapes are transferred to the cellar

immediately and undergo soft pressing to extract the very best from the fruit. Fermentation takes place slowly at a controlled temperature (18-20°C, to maintain the typically rich aromas of the Cortese di Gavi varietal) and lasts for up to 20 days. The wine is bottled in february or March to allow a minimal ageing, period in bottles before the wine is sold, and to make sure it reaches a certain level of maturity and balance.

TASTING NOTES

The wine is very pleasant the spring after the harvest but is at its most enjoyable after a few months in the bottles. It can be kept in bottles for several years without suffering in quality.



Castellari Bergaglio Fraz. Rovereto, 136/R 15066 Gavi (AL) ITALY

Phone +39.0143.644000

www.castellaribergaglio.it | gavi@castellaribergaglio.it