



CASTELLARI BERGAGLIO



“GAVIUM”

VINO PASSITO



HARVEST INFORMATION

September 10 - September 22

WINEMAKING

Hillside vineyards.

Only the finest clusters are hand-selected from our vineyards, then laid to dry naturally until January.

We follow the old tradition of giving to the time the ability to decant and clean the wine.

That's why it takes more than 12 months for its preparation.

TECHNICAL DATA

Alcohol content 15% by vol

Sugar 40 g/l

Total acidity 6,15 g/l

TASTING NOTES

Gavium is a wine to enjoy all by itself, a vino da meditazione; its rich, complex aromas and flavours complement an appealing note of crispness, such that one never tires of enjoying it.

Ideal for pleasant moment of meditation to sip slowly, or paired with cheses or blue cheeses and pastries

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