



CASTELLARI BERGAGLIO

# PILIN

GAVI DOCG



## HARVEST INFORMATION

September 15 – September 30

2kg per plant and 66 ql/Ha

## TECHNICAL DATA

100% Cortese Grapes

Alcohol content 13% by vol

Total acidity 5,4 g/l

## ABOUT THE VINEYARD

Oldest hillside vineyards We called this wine “Pilin” in honour of my grandfather, as this was his nickname in Gavi. He handed down to my father and myself the desire to work towards making the best of our land through wine production. This is why we were proud to name our most challenging wine after him. The grapes for “Pilin” are selected from all the winery’s vineyards. With obsessive care and attention we select the best, healthiest and ripest bunches and place them in wooden trays where they partially dry for 30-40 days. This makes the wine suitable for vinification and ageing in barriques. Since we began making this wine in 1984, the quality has spoken for itself.

## WINEMAKING

After partial drying for 30-40 days in trays the grapes undergo light pressing to extract the best from the fruit and this is

followed by separation of the first sediment, and fermentation. The fermenting must is transferred to barriques where it will complete its alcoholic and malolactic fermentation, and remains in barriques until the following September without further racking. Racking takes place after this process is complete, and light clarification also precedes cold-stabilizing and bottling. It will be placed on the market only two years later, when the wine has reached the proper level of maturity and balance.

## TASTING NOTES

The wine reaches its peak of quality three years after the harvest, and will last for many years. Cortese di Gavi is a very versatile varietal which can create both instantly drinkable wines, and more complex wines which become more pleasant over time. As applies to any wine, it all depends on the vineyards, the clones and the work done.



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