



CASTELLARI BERGAGLIO

“ROVERETO”

GAVI DOCG DEL COMUNE
DI GAVI ROVERETO-
VIGNAVECCHIA



ABOUT THE VINEYARD

Oldest hillside vineyards in the Gavi region.

When work is carried out and the desire to enhance the value and make the best of our available resources and experience, the choices which arise from decisions made do not always have a financial objective: quite the opposite, in fact. Often the objective is not the profitability of the work, but the satisfaction and pleasure of doing something special and unique. This is exactly the case of this wine: hence the decision to keep alive, despite high production costs and low yield, a vineyard over eighty years old, an outstanding traditional and genetic heritage.

The area where the winery is situated is called “Rovereto”, and is surrounded by vineyards and the oak woods (which were once even larger) from which it takes its name. As well as the advanced age of the vineyards (and therefore the presence of pre-phylloxera colonies), the particular soil composition, the exposure of the vineyards and the special microclimate created by the woodlands, give Rovereto Gavi Docg di Gavi “Vignavecchia” its very special organoleptic characteristics.

HARVEST INFORMATION

September 15 - September 30

2kg per plant and 66 ql/Ha

WINEMAKING

The grapes are left to macerate for several hours at a low temperature, followed by light pressing. Fermentation always 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 spring and let ageing 12 months in bottles before consumption.

TECHNICAL DATA

Alcohol 13% by vol

Total acidity 5,2 g/l

TASTING NOTES

The wine is already very pleasant as soon as is sold but it is at its most enjoyable next years. If it is properly stored it will maintain its characteristics for several years.

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