



CASTELLARI BERGAGLIO

## Brut Arde' DOCG



- In Gavi, in the heart of the Lemme Valley, in a silent and green scenery, where vine rows dominate as well as the **imperceptible presence of the sea**, which lets its beneficial influence spread so far, there is a wine factory and vineyard which have been cared for generations by the **Castellari Bergaglio family**.
- The estate perfectly located at 360 m a.s.l. dominates over the typical **reddish-colored Rovereto land, the richest in clay and iron** ever since, where a noble vine variety as Cortese found the ideal place to grow generously.
- The vineyards span over 10 hectares and produce grapes with good balance of sugar and tannins to achieve delicate savory wines with harmonious fresh bouquet.

**Varietal:** 100% Cortese

**Appellation:** Gavi DOCG

**Production Zone:** Hillside vineyards in Tassarolo, in the province of Alessandria, Piedmont; altitude 360 mt a.s.l.

**Soil:** mainly limestone and frequent intersections of clay

**Vinification:** Soft pressing to extract the very best from the fruit. Fermentation in steel with cultured yeasts. In spring, the wine is given the liqueur de tirage

**Maturation:** Second fermentation in the bottle with 18 months on fine lees before being disgorged.

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



- *Fine perlage. 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.*
- *Ideal as an aperitif as well as a sparkling wine to enjoy throughout the meal.*

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