



CASTELLARI BERGAGLIO

Gavi Fornaci 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 di 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 controlled temperature (18-20°C, to maintain the typically rich aromas of the Cortese varietal) for up to 20 days

Maturation: The wine is bottled in February or March to allow a minimal ageing, period in bottles before the wine is sold

The name of the wine derives from the brick furnace that once stood next to the vineyards. This also explains the highly clayey nature of the soil.



- *Pale straw yellow in color. 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.*
- *A superb glass of wine on its own, it can be served with omelets, seafood antipasto, grilled or poached fish dishes as well as pasta with light savory sauces.*

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