



CASTELLARI BERGAGLIO

# Gavi di Gavi Rolona 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:** Gavi, 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 guyot technique is used to raise these **80-year-old vines**.

The wine is very pleasant the spring after the harvest but is at its most enjoyable after a few months. It can be kept in bottles for several years.



- *Pale straw yellow in color. The nose is rich and long-lingering, offering crisp, refreshing aromas of pear and green apple, plus an intriguing hint of citrus and minerality. Impressive on the palate, with a leisurely development and lively crispness on the finish that attest to its classic style*
- *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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