CASTELLARI BERGAGLIO · ITALY

Rovereto Vignavecchia Gavi, 2015

Gavi- Cortese di Gavi, Piedmont

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Cortese	13%	2015 · 750 ml

STILL

LABEL

Tasting notes

Straw yellow. Floral. Hints of apricot, pear, peach, lemon, grapefruit, lime, minerals, and honey. Well structured, balanced with a long finish enticing the need to repeat the experience.

About the wine

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 left to age 12 months in bottles before consumption.

Winemaking

MATURATION	In bottle

Cellar and service

SERVE AT	10–12 °C
AGEING POTENTIAL	2 - 5 years
FOOD PAIRING	Very well balanced food wine to be enjoyed with seafood, fish, pasta, cured meats and snacks.

Say it: Castellari Bergaglio: kas-tel-LAH-ree ber-GAH-lyo; Gavi: GAH-vee