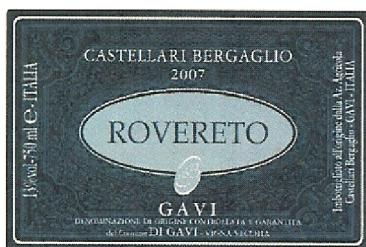


CASTELLARI BERGAGLIO



2007 GAVI DOCG DI GAVI ROVERETO-VignaVecchia

RELEASE DATE
May 2008

VINEYARD
Oldest hillside vineyards in the
Gavi region

HARVEST INFORMATION
September 10 – September 18
2 kg per plant and 66 quintals per
hectare

TECHNICAL DATA
Alcohol 13,4% vol
Total acidity 5,4 g/l



CASTELLARI BERGAGLIO

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THE VINTAGE 2007

In 2007 winter and spring were practically absent, with warm weather, little rain and above average temperatures. July was the real summer month, and led us to expect an early harvest in late August, although the cool, cloudy and rainy weather in August itself subsequently caused us to reappraise this view. After the bad weather in late August, September began very well with clear, mild days and cold morning temperatures (6-7°C), and the sunshine helped complete the ripening process. The harvest began on 10th September and we were able to pick the grapes in the best possible weather conditions: no rain, breezy days and a good long day/night temperature variation. The harvest actually took place 8 days earlier than in 2006. The grapes showed the excellent concentration of sugars and very good acidity ratio that are typical of Gavi. The quantity of grapes picked was up to the level of previous years. Understandably this vintage year looks very good and interesting indeed and the wines produced could continue to give us a lot of gratification in the next few years.

ABOUT THE VINEYARD

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.

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 so as to allow for at least 3 months' ageing before consumption.

TASTING NOTES

The wine is already very pleasant the summer after the harvest, it is at its most enjoyable after a year in the bottles. If it is properly stored it will maintain its characteristics for several years.