

CASTELLARI BERGAGLIO



2007 GAVI DOCG DI TASSAROLO FORNACI

RELEASE DATE

March 2008

VINEYARD

Hillside vineyards in the Tassarolo region

HARVEST INFORMATION

September 10 – September 18
2.5kg per plant and therefor 95 quintals per hectare

TECHNICAL DATA

Alcohol content, 12,9% by vol
Total acidity 5,5 g/l



CASTELLARI BERGAGLIO

FRAZ.ROVERETO – 15066 GAVI (AL)
Tel +39.0143644000–Fax +39.0143644900
email:gavi@castellaribergaglio.it
web:www.castellaribergaglio.it

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

This is what is commonly defined as the winery's "basic wine" but this definition does not do justice to the effort that goes into its production, because it brings to mind a wine of little importance. We make higher quantities of this wine than any other and it is also the most greatly representative wine of the winery's production quality; it reaches the highest number of people who will taste the fruit of our labour, and so it is especially important that we do not make any mistakes with it – indeed, with any of our property and are located in the municipality of Tassarolo; their name derives from the brick furnace that once stood there. This also explains the highly clayey nature of the soil.

WINEMAKING

The grapes are transferred to the cellar immediately and undergo soft pressing to extract the very best from the fruit. Fermentation 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 february or March to allow a minimal ageing, period in bottles before the wine is sold, and to make sure it reaches a certain level of maturity and balance.

TASTING NOTES

The wine is very pleasant the spring after the harvest but is at its most enjoyable after a few months in the bottles. It can be kept in bottles for several years without suffering in quality.