

# CASTELLARI BERGAGLIO



## 2005 GAVI DOCG DI TASSAROLO - FORNACI

**RELEASE DATE**  
February 2006

**VINEYARD**  
Hillside vineyards in the Tassarolo region

**HARVEST INFORMATION**  
September 20 – September 27  
2.5kg per plant and therefore 95 quintals per hectare

**TECHNICAL DATA**  
Alcohol content, 11,9% by vol

**COOPERAGE**  
Fermented at 18°C for up to 20 days



CASTELLARI BERGAGLIO

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## THE 2005 VINTAGE

In our area the two summer months prior to the harvest were problematic for the vineyards, making it necessary to take measures to restrict vegetation and keep the grapes healthy. We began sampling on 31st August, earlier than in 2004, with encouraging results. The kinetics of ripening developed in a very positive way, with weekly increases of 10-15g of total sugar per litre, and a 1-1.5 decrease in total acidity. The grapes were constantly monitored and remained thoroughly healthy but unfortunately, due to the bad weather – especially rain on 12th September – the skins began to show the first symptoms of decay.

However, ripening continued well and harvesting began on 20th September. After the generous year of 2004 we have returned to normal productive levels, and the wines appear very fragrant with good alcoholic aromas.

## 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 most important wines. The vineyards are our own 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.