

# CASTELLARI BERGAGLIO



## 2005 GAVI DOCG DI GAVI ROLONA

**RELEASE DATE**  
February 2006

**VINEYARD**  
Hillside vineyards in the Gavi region

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

**TECHNICAL DATA**  
Alcohol content 12,1% by vol  
Total Acidity 5,21 g/l

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



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

## 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

If it is true to say that the quality of a wine depends on the vineyards, this can be demonstrated by comparing Gavi “Fornaci” and Gavi “Rolona”. The differences between these wines are all in the vineyard. The former comes from the “Fornaci” vineyard in the municipality of Tassarolo, while “Rolona” derives from vineyards in the municipality of Gavi. The different soil composition, the age of the vines, the clones, planting density and microclimate distinguish the two parcels of land, and their grapes accordingly show very different features.

Comparative tasting of the two wines can be an “educational” experience, because it clearly demonstrates the extent to which the vineyard affects the quality of a wine.

## WINEMAKING

The grapes are taken to the cellar immediately where they undergo light pressing to extract the 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 it to reach a certain level of maturity and balance before it is placed on the market in June.

## 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