

CASTELLARI BERGAGLIO



2005 GAVI DOCG DI GAVI ROVERETO VIGNAVECCHIA

RELEASE DATE
February 2006

VINEYARD
Oldest hillside vineyards in the Gavi region

HARVEST INFORMATION
September 20 – September 27
2kg per plant and therefore 66 quintals per hectare

TECHNICAL DATA
Alcohol content 12,5% by vol
Total acidity 5,25 g/l

COOPERAGE
Maceration at low temperature and 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

When work is carried out with passion 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 D.O.C.G. 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.