



CASTELLARI BERGAGLIO

BRUTMABON

CUVEÉ



HARVEST INFORMATION

Late August

2.5kg per pianta e 95 ql/Ha

TECHNICAL DATA

100% Cortese Grape

Alcool 12% vol.

Total acidity 6.5 g/l

VINIFICATION:

Soft and progressive pressing of the bunches with fractionation of the musts, followed by alcoholic fermentation in steel with selected yeasts. Product with Martinotti method refermented in autoclave and stay on the lees for over 6 months.

TASTING

Light straw yellow and fine and harmonious pearly is characterized by a dry, fragrant and complex scent, with floral scents.

The palate is dry, fine and typically savory.

Excellent as an aperitif and to accompany finger foods and light appetizers.



Castellari Bergaglio Fraz. Rovereto, 136 15066 Gavi (AL) ITALY
Phone +39.0143.644000 / +39.0143.1915182 | Fax +39.0143.644900
www.castellaribergaglio.it | gavi@castellaribergaglio.it

