

BROGLIA

BRUNO BROGLIA GAVI DOCG

THIS WINE REPRESENTS THE BEST PRODUCTION OF LA MEIRANA. IT IS OBTAINED FROM THE GRAPES OF OLD VINEYARDS WHICH ARE SITUATED IN AN AREA CALLED "FASCIOLA" AND WERE PLANTED IN 1953 AND 1955. THE YIELD OF THESE VINEYARDS IS, ON AVERAGE, FROM 30 TO 40 QUINTALS PER HECTAR, WHICH IS FAR BELOW THOSE STIPULATED BY THE APPELLATION. THE NAME OF THE WINE HONORS THE ESTATE'S FOUNDER, BRUNO BROGLIA.

TASTING NOTES

The color is pale straw yellow with green reflections. Rich and intense bouquet on the nose, with complex fragrances of wildflowers and honey. Dry and elegant sip, with an harmonius lingering finish.

FOOD PAIRINGS

Ideal with seafood dishes, broiled crustaceans and elaborate fish-based pastas.

VINEYARD & PRODUCTION INFO

Vineyard location:	Gavi
Soil composition:	Clay and marl
Training method:	Guyot
Elevation:	300-350 m a.s.l.
Vines/hectare:	5,000/Ha
Exposure:	South
Vine age:	60 years
Harvest time:	September
First vintage:	1982
Production:	30,000 bottles

WINEMAKING & AGING

Variety composition:	100% Cortese di Gavi
Fermentation container:	Stainless steel tanks
Type of aging container:	Stainless steel tanks
Length of aging:	12 months
Length of bottle aging:	: 4 months

TECHNICAL DATA

Alcohol:	13.5%
Residual sugar:	1 g/L
Acidity:	5.4 g/L
Dry extract:	24 g/L

PRODUCER PROFILE

Estate owned by:	Broglia Family
Winemaker:	Donato Lanati
Total land under vine:	65 hectares
Total winery production:	300,000 bottles/year
Region:	Piedmont



SCORES & INFO



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