

BRUNO BROGLIA

GAVI DI GAVI DOCG



VINEYARD & PRODUCTION INFO

Soil composition: calcareous and marly

Training method: Guyot

Elevation: 984-1,148 ft a.s.l.

Vines/ha: 5,000 vines/ha

Exposure: mostly southward

Vines age: 70 years

Harvest time: September

First vintage: 1982

Production: 30,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Cortese di Gavi

Fermentation

Container: stainless steel tanks

Maceration

Technique: in white

Aging

Container: stainless steel tanks

Length: 12 months

In bottle: 4 months



TECHNICAL DATA

Alcohol: 13.5%

Residual sugar: 2 g/l

Acidity: 5.3 g/l

Dry extract: 20.7 g/l



FOOD PAIRINGS

It is recommended with fish dishes as well as shellfish to enhance this fine cuisine.



TASTING NOTE

Deep light straw-yellow. Delicate, very persistent, fruity, and reminiscent of the aristocratic scent of the grapes from which it is derived. Dry, agreeable, clean, and harmonious, distinctly mineral.

PRODUCER PROFILE

Estate owned by: Broglia family

Winemaker: Donato Lanati

Total land under vine: 65 ha

Winery production: 300,000 bts

Region: Piedmont (Italy)

