



PRODUCER PROFILE

Estate owned by: Broglia Family
Winemaker: Donato Lanati
Total acreage of vine: 160 (65 Ha)
Winery Production: 310.000 bts
Region: Piemonte

BROGLIA BRUT

WINE DESCRIPTION

This wine is produced from “La Meirana” estate. Comes from Broglia’s youngest vineyards and is bottled earlier than the rest of their wines in order to preserve its distinguishable youth and freshness. It has a courteous “petillant”, obtained with a light second fermentation in autoclaves that emphasizes its fragrance, harmony and freshness.

TASTING NOTES

Light straw yellow color. Gorgeous bouquet on the nose with fresh aromas of pear, apple, white flowers and delicate spices. The flavor is dry, fresh, pleasantly sparkling with a long creamy finish.

FOOD PAIRING

Perfect with seafood, mediterranean cuisine and sushi.

VINEYARD & PRODUCTION INFO

Vineyard location:	Gavi
Vineyard size:	5 Ha
Soil composition:	Clay
Training method:	Guyot
Elevation:	200-250 m a.s.l.
Vines/hectare:	4500 Hectares
Exposure:	South west
Age:	15 y old
Harvest time:	Mid Septemebr
First vintage:	1982
Production:	50000

WINEMAKING & AGING

Varietal composition:	100% Cortese di Gavi
Fermentation container:	Stainless steel tanks (? days at 18-20 °C)
Second fermentation:	In autoclaves
Type of aging container:	Stainless steel tanks

ANALYTICAL DATA

Alcohol:	13 %
Residual sugar:	8 g/l
Acidity:	5 g/L
Dry extract	18.2 g/L

