



#### WINEMAKER

Pier Carlo Bergaglio

#### FARMING

Sustainable

#### VARIETALS

Cortese

#### ABV

13.2%

#### AVAILABLE SIZES (L)

0.750



# Pier Carlo Bergaglio

## Gavi

ITALY, PIEDMONT, GAVI DOCG

 WHITE

### WINERY OVERVIEW

In the village of Capriata D'Orba, in the land of Dolcetto d'Ovada production, the destiny of man and grapevines has been inextricably entwined for generations. The history of Pier Carlo Bergaglio's winery is here, and dates back to 1876, when Pier Carlo's grandfather was born. As an adult, he began winemaking - what would become the family business - and vinified small quantities of wine. The Bergaglio cellars still house some preserved bottles from the 1925 vintage today. As is tradition in many winemaking regions, the winery and vineyards were passed down through generations - first to Pino, Pier Carlo's father, and eventually to Pier Carlo himself. Father and son worked together for many years producing wine, planting new vines on their land, and experimenting with new vinification techniques as they saw trends in the market emerge.

In 1990, Pier Carlo became the full-time winemaker at the family estate, and all aspects of the business are truly a family affair. The vineyards are entirely managed by Andrea, Pier Carlo's son and agronomist; vinification processes are Pier Carlo's responsibility; Rosita, his wife, manages the business and administration. The Bergaglio's describe their winery as a place of pleasure and conviviality. Where tradition and innovation are linked and the bond between man and nature is strong.

### VINEYARD

The winery owns 16 hectares of vineyards producing about 40,000 bottles per year. The vineyards are grown without the use of pesticides, paying attention to sustainability and biodiversity.

### VITICULTURE

Estate vineyards sit 250m above sea level at a southeast exposition and range from 10 to 60 years old. The grapes are hand-picked at harvest, with an average yield of 8.5 tons/ha.

### VINIFICATION

Grapes undergo soft pressing at the winery, and the lees are removed at this time to maintain fresh crispness in finished wine. Fermentation takes place in temperature controlled vats at 17°C.

### AGING

The wine rests for 4 months in stainless steel before bottling, then an additional 2 months in bottle prior to release.

