



EMPSON & CO.
Experience Italy in a Wine glass



Gavi di Tassarolo Fornaci DOCG

Castellari Besargli was founded in 1890 and is a boutique family-run winery in its fourth generation that makes one of Italy's most celebrated whites from the hills of southeastern Piedmont, close to the Liguria border. The wine takes its name from the medieval town of Gavi, which is dominated by a seventeenth-century fortress that majestically stands tall over the gently rolling hill blanketed in perfectly manicured vineyards that slope down towards the Lemme stream. The winery extends 12 hectares (30 acres) and sits on red clay soil, rich in iron at about 300 meters (984 feet) above sea level. The winery, run by siblings Marco and Barbara Bergaglio, concentrates on cultivation the Cortese grape with the aim of crafting wines that reflect the unique terroir, and not a stereotype. The winery runs totally on solar energy. Made from Cortese di Gavi, a native variety first classified in 1798, this fun, fresh and fragrant entry-level Gavi possesses all the grape's finesse and noble aromas. The hillside, estate-owned vineyards (located within the township of Tassarolo) are located where there was once a brick kiln ("fornace"). This is why the soil is particularly clayey. The wine is also named for these ancient kilns. The grapes are harvested in early fall and fermentation is slow to main the distinctive rich aromas of Cortese lasting as long as twenty days. The wines ages for a few months in stainless steel and then in bottle leading to a lively wine with great elegance, but also character. Lovely fruity and floral notes and lasting freshness. Wonderfully versatile.

Wine exported to: Bermuda, Australia

Most recent awards



Winemaking and Aging

Grape Varieties:	100% Cortese
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	20 days
Type of yeast:	Selected
Fermentation temperature:	18-20 °C (64.4-68 °F)
Bottling period:	February/March
Closure:	DIAM



Vineyard

Organic:	Yes
Vineyard name:	Fornaci
Vineyard location:	Tassarolo, Piedmont
Vineyard size:	3 hectares (7.4 acres)
Soil composition:	Clay
Altitude:	300 meters (984 feet) above sea level
Vine density:	4,000 plants/ha
Yield:	95 ql/ha
Exposure:	Eastern

Years planted:	1981
Age of vines:	38
Time of harvest:	September
First vintage of this wine:	1984
Total yearly production (in bottles):	25,000

Tasting Notes and Food Pairings

Tasting notes:	Exceptional balance, fresh aromas of pear, green apples, hay, citrus fruit, and distinct minerality. Rich and persistent on the palate, superb depth.
Serving temperature:	Best served cold (8-10 °C, 46.4-50 °F).
Aging potential:	10-15 years
Alcohol:	Alcohol cont. 12.5% by vol.