Bergaglio

Gavi di Gavi, La Minaia 2025



WHITE STILL WINE | ITALY | PIEMONTE

TASTING NOTE

It opens with notes of acacia, white peach and hints of wild herb, then settles on the tongue in a swirl of apple, lemon and melon.

VINIFICATION

A single-site wine, from 'La Minaia', a vineyard on iron-rich clay at 300m elevation, close to the Bergaglio cellar. The juice is macerated on the skins for 24 to 48 hours at a low temperature, allowing Cortese's delicate aromas to be expressed. Fermentation in stainless steel is followed by lees-ageing prior to bottling.

FOOD MATCHING

Shellfish, light pastas with creamy fish sauces, salads and risottos.

SIZE	75cl
VINTAGE	2025
ABV	12.5%
GRAPE VARIETIES	Cortese (100%)
CLOSURE	Agglomerate Cork
SKU CODE	25366125
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	Italy
REGION	Piemonte
ALLERGENS	Sulphur
CLOSURE	Agglomerate Cork
PH	3.1
TOTAL ACIDITY	5.2g/l Tartaric
RESIDUAL SUGAR	0.5g/l
SKU	25366125