



## BROGLIA

### Bruno Broglia Gavi di Gavi DOCG

#### Piemonte

Owner: Gian Piero Broglia  
Website: [www.broglia.it](http://www.broglia.it)  
Winemaker: Donato Lanati  
Type: White  
Varietal: 100% Cortese di Gavi

This wine is named after the estate's founder, Bruno Broglia. The highest expression of Gavi from Broglia, this wine is made from Cortese cultivated in Broglia's oldest vineyards at yields far below those stipulated by the appellation.

**Vineyard Location:** Gavi

**Orientation:** Southeast

**Elevation:** 985-1,150 ft

**Trellising:** Guyot

**Vines Planted:** 1952-1953

**Vines/Acre:** 1,215

**Soil:** Calcareous marl

#### Vinification

Careful grape selection and manual harvest. Grapes are collected in wooden crates and pressed immediately to maintain integrity. Fermentation at controlled temperature of 64°F in stainless steel vats using selected and natural yeasts.

#### Aging Process

10-11 months in stainless steel, four months bottle refinement

#### Tasting Notes

**Color:** Straw-yellow color and pale green reflections

**Bouquet:** Delicate, very persistent with notes of aristocratic fruit

**Flavor:** Dry and elegant with a great finish; excellent balance of body and acidity

**Pairings:** Recommended with seafood dishes, broiled crustaceans and elaborate fish-based pastas

**Alcohol Content:** 13%

**Serving Temperature:** 54°F

