

BROGLIA



VECCHIA ANNATA Gavi di Gavi DOCG



WINE DESCRIPTION

This great wine comes from the oldest vineyards of Tenuta La Meirana- planted between 1953 and 1955- after a selection of the best bunches of grapes harvested by hand and taken to the cellar in wooden boxes. The first vintage produced is 2009, following a harvest which was characterized by a regular flowering in the first ten days of June and a hot summer with significant temperature fluctuations between day and night. These conditions gave the wine a great structure with intense aromas and flavors. “Vecchia Annata” Gavi di Gavi comes to light after a long refinement “sur lie” for 85 months.

TASTING NOTES

Light straw yellow color. The bouquet on the nose is very elegant, intense and complex, with fruity aromas reminiscent of the aristocratic scents of the Cortese grapes and more ripe notes coming from the aging, such as pear purée, baked apple, dried figs and a hint of spices. On the palate the wine is dry, harmonic, smooth and balanced, with a long mineral finish.

FOOD PAIRING

Perfect with fish and shellfish, or with more elaborated recipes like creamed cod fish and salmon trout.

VINEYARD & PRODUCTION INFO

Vineyard location:	Gavi
Vineyard size:	6 Ha
Soil composition:	Calcareous and marly
Training method:	Guyot
Elevation:	300 - 350 m a.s.l.
Vines/hectare:	4,500/Ha
Exposure:	South
Age:	62- 64 years
Harvest time:	September
First vintage:	2009
Production:	3,200 bottles

WINEMAKING & AGING

Varietal composition:	100% Cortese di Gavi
Fermentation container:	Stainless steel tanks
Type of aging container:	Stainless steel tanks
Length of aging:	85 months “sur lie”
Length of bottle aging:	3 months

PRODUCER PROFILE

Estate owned by: Broglia family
Winemaker: Donato Lanati
Total acreage of vine: 160 (65 Ha)
Winery Production: 650,000 bts
Region: **PIEMONTE**

ANALYTICAL DATA

Alcohol:	13.5 %
Res. sugar:	4 g/L
Acidity:	5.2 g/L
Dry extract:	23.5 g/L

