



FARMING

Sustainable

VARIETALS

Dolcetto

FEATURES

Cork

ABV

14%

AVAILABLE SIZES (L)

0.750



Pier Carlo Bergaglio Ovada DOCG 'I Frati'

ITALY, PIEDMONT, OVADA DOCG



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, dating 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. Pier Carlo became the full-time winemaker in 1990. He does not use herbicides, pesticides, chemicals or additives in his wines.

Dolcetto di Ovada DOC partially overlaps Gavi DOCG, and Pier Carlo produces wines from both regions. Dolcetto di Ovada DOC belongs to the larger territory of Monferrato and is produced in 22 villages in the province of Alessandria. The Dolcetto variety must make up at least 97% of the final product, with 3% allowed for other red varieties. The vineyards are located only on hilltops or hillsides; there is no Dolcetto in the flatlands of this territory. The soil is poor and composed of sand, clay, calcareous marls and limestone. The region became a DOC in 1972.

Gavi DOCG is the most renowned appellation for Cortese in all of Italy with 100% of the variety required for each bottling. There are 11 villages and more than 3,400 acres under vine. The landscape has both hills and valleys with the beautiful Ligurian Apennines in the backdrop. Vineyards are planted exclusively on hillsides, and soils are both terre bianche, which are white soils of compact calcareous marls, and terre rosse, red soils. Gavi was awarded DOC status in 1974 and upgraded to DOCG in 1998.

Pier Carlo's Dolcetto from Ovada is unfiltered and is a classic Dolcetto which can be enjoyed young, thanks to its low acidity, but it can also be aged for several years. His Gavi DOCG has a refreshingly crisp acidity and underlying minerality with subtle aromas of fresh citrus and almond.

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.

VINIFICATION

Dolcetto always reserves surprises. Letting it express itself is a prerogative of the company work philosophy, it goes to preserve what nature offers. As a function of this, a working method is applied that reflects tradition and which includes: manual harvesting, de-stemming, pressing, and a more or less long maceration, depending on the alcohol content. Depending on the seasonal trend, a certain type of wine is obtained, any interventions are carried out in the vineyard and mainly affect the quantity of grapes produced. The high quality is difficult to reconcile with the high quantity, consequently a thinning, at the right moment makes the difference. The healthy aspect of grapes remains of fundamental importance, which is achieved with a lot of work and dedication.

TASTING NOTES

Ruby red wine with light garnet reflections. Violet nail typical of Dolcetto. Vinous bouquet of ripe fruit with enveloping nuances. Soft, satisfying, dry but not so much tannic taste.

TECHNICAL DATA

Total acidity: 5.30 g/l

Sugars: < 2.00 g/l

