R.S. LIPMAN COMPANY

RSL

Eros Spinozzi Selections

LA CHIARA

La Chiara is the story of a family and their vineyards in the countryside around the town of Gavi, in the Piedmont region.
On the strength of their long-standing farming traditions, the Bergaglio family played a key role in the birth and the success of Gavi, and has been producing this great white wine in Piedmont for three generations.
It all originated from the great vision and passion of Ferdinando Bergaglio and his son Roberto, who realized the wine-making potential of the land. After a lifetime spent working at a historic local company, in 1976, Ferdinando together with his newly-wed son Roberto and daughter-in-law Silvana decided to undertake a new adventure, by starting a family owned and operated winery, Today, the estate extends over a vast area, all of it in the municipality of Gavi, with 28 hectares occupied by vineyards cultivated with pride, passion, and according to traditional methods.

Gavi D.O.C.G. del Comune di Gavi

Grapes: 100% Cortese - **Vineyards altitude:** 800feet
Vineyards exposure: West, South-West - **Vines average age:** 25years old
Harvest: Grapes are collected by hand, with great care, generally in mid September.
Vinification: Soft-pressing of whole grapes by means of a latest generation “Bucher Inertys” press, which makes it possible to prevent oxidation and thereby preserve the full aroma of the grapes. **Fermentation:** It starts by inoculating the must with selected yeast strains and the process takes place at a temperature of about 18° C, in temperature controlled stainless steel tanks. Alcoholic fermentation is followed by a brief stay on fine lees stirred gently.
Nose: The scent is fragrant and characteristic, with pleasant and elegant apricot and citrus notes, on a very delicate mineral and rusty background. **Taste:** Warm savory, harmonious taste. Great companion for white meat hors d’oeuvres, seafood salads and grilled fish

Gavi D.O.C.G. del Comune di Gavi “Black Label”

Grapes: 100% Cortese - **Vineyards altitude:** 800feet
Vineyards exposure: West, South-West - **Vines average age:** 45years old
Harvest: Grapes are collected by hand, with great care, generally in mid September.
Vinification: Soft-pressing of whole grapes by means of a latest generation “Bucher Inertys” press, which makes it possible to prevent oxidation and thereby preserve the full aroma of the grapes. **Fermentation:** Is preceded by a cold maceration process lasting about 48 hours. Fermentation takes place at a temperature of 14/15° C, in temperature controlled stainless steel tanks, then **the wine ages for about 10 months in steel tanks.** The fermentation yeasts still present throughout the aging period with the aid of bâtonnage (lees stirring).
Nose: Rich, elegant scent with pleasing floral and balsamic notes, strong fresh fruit nuances and mineral hint. **Taste:** Dry, lively, warm and full bodied. Persistent and savory taste reveals traces of flint and fresh hay. It pairs well with shellfish, seafood dishes, mid-aged cheeses and white meat.