



SIZE: 750 ML
BOTTLES PER CASE: 12
UPC:



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 winery, in 1976, Ferdinando – together with his newly-wed son Roberto and daughter-in-law Silvana – decided to undertake a new family adventure, La Chiara 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

Region: Piedmont

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

Grapes: 100% Cortese

Town: Gavi

Vineyards altitude: 800 feet

Vineyards exposure: West, South-West

Vines average age: 25 years 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

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