



LA CHIARA

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** **Black Label**

Region: Piedmont

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

Grapes: 100% Cortese di Gavi

Town: Gavi

Vineyards altitude: 800 feet

Vines average age: 45 years old

Harvest: Grapes are collected by hand, with great care

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 hints.

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.

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