



BLACK LABEL Gavi di Gavi DOCG

PRODUCER'S STORY

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 realised 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 business, La Chiara. Today, the company 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.

WHAT HAPPED IN 2018?

2018 vintage has been a very regular season in the Gavi area, we had a cold winter with minimum quantity of snow, mild spring and hot summer, the harvest started in the middle of September with a good grade of maturation of the Cortese grapes. The results of the season it's a really typical product really keen to what Gavi is considered to be.

WHAT DOES IT TASTE LIKE?

Straw yellow with green reflections, this wine is clear and intense. Rich, elegant scent, with pleasing floral and balsamic notes, strong fresh fruit nuances and mineral hints. Its dry, lively, warm and full-bodied, persistent and savoury taste reveals traces of flint and fresh hay.

WHAT TO DRINK IT WITH?

It pairs well with molluscs and crustaceans, fish cooked in sauce, roasted fish, savoury first course dishes, white meat.

WHAT'S IN IT?

VINTAGE	2018
GRAPE VARIETY	100% Cortese di Gavi
REGION	Piedmont, Italy
WINEMAKER	Roberto & Dario Bergaglio
ALCOHOL (ABV)	14%
STYLE	Dry with a well balanced acidity
FARMING	Integrated farming system
AWARD	