TINDAL
WINE MERCHANTS

Gavi di Gavi, La Chiara



Product code	CA02ZZWC
Grapes	Cortese
Country	ITALY
ABV%	13
Case Size	6
Closure Style	Cork
Producer	La Chiara
Vintage	2025

Vegan Vegetarian

Tasting Notes

An explosion of freshness with hints of pear and white flowers. Fresh elegant fruit with evident pear style. well structured. Perfect with fish and white meat. Intense straw yellow in colour, the wine is clear, with fine golden reflections. The scent is strong, fragrant and characteristic, with pleasant and elegant apricot and citrus notes on a very delicate mineral and rusty background. Warm, savoury, harmonious mineral and juicy taste.

Winemaking

The grapes are collected by hand, with great care, generally beginning 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 started 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. Bottling is performed in the spring after the harvest. Aging in bottles for 2-4 months