

Michele Chiarlo 'Rovereto', Gavi del Comune di Gavi 2018



Awards

90 pts, Robert Parker, 2019

From one of the best sub-zones in Gavi, this wine is intensely fragrant with hints of peach and apricot and culminating in a spicy finish with white pepper notes.

Producer Note

Michele Chiarlo is one of Piedmont's most prestigious winemakers, producing outstanding wines from some of the most exceptional sites in Piedmont, including Barolo's world famous Cannubi and Cerequio vineyards. Founded in 1956 by Michele Chiarlo and now run by his sons Alberto and Stefano, the Chiarlo philosophy "is to capture the terroir" and with judicious use of oak they develop some wines for ageing and some which can be enjoyed earlier. Their stunning collection of Barolo and Barbera wines consistently receive 90+ points from Wine Advocate, James Suckling and Wine Enthusiast.

Vintage

Spring saw abundant rainfall, which restored the depleted aquifers from the dry 2017 vintage. Excessive rain in May and June required vigilance in the vineyard; however the vines avoided disease. High temperatures in August were followed by cooler nights in the latter part of August and September, encouraging aromatic development. The whites are recognised for their great freshness, elegance and intense aromatic profile. 2018 was an excellent vintage for Michele Chiarlo.

Vineyard

Rovereto is a small, but privileged sub-zone of Gavi recognised as one of the best microclimates for the production of the Cortese grape. The vines are grown in mostly calcareous clay-marl soils of volcanic origin, which are rich in iron and magnesium. The vines undergo a strict pruning programme and a green harvest to keep yields low.

Winemaking

A proportion of the grapes underwent cold maceration before being pressed to obtain greater aromatic expression. The grapes were gently pressed and then fermented in small temperature controlled stainless steel tanks at 16 to 18°C with natural yeasts from the same vineyard. The wine rested on its fine lees in tank for four months, adding texture and complexity to the resulting wine, followed by a further four months' maturation in steel vats preserving the purity of fruit.

Tasting Note

From one of the best sub-zones in Gavi, the aromas are intense and elegant with hints of white flowers, golden apples and mineral notes. Well structured and balanced on the palate, with fragrant notes leading to incredible length on the finish.

Grape

Cortese 100%



Winemaker:	Stefano Chiarlo & Gianni Meleni
Region:	Piedmont
Sub region:	Gavi di Comune di Gavi
Country:	Italy
Alcohol:	12.5%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	1.5
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/No
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5267218A
Case units of measure:	6X75CL

Case unit of measure:	CSL
Formats Available:	75cl
Closure:	Diam