Piedmont winery changes name in 35th year

by Michele Chiarlo.

That's just fine, because you're in our company. We just recently discovered these wine gens from listing farmed Fidemont region.

Until now, the wines of Michele Chiarlo have been sold in the United States under the brand name Gran-

WINE SLECTIONS OF THE WEEK

The following wines of Michele Chiarlo from Italy's Piedmont are uniquely styled.

1989 Fior de Rovere Gavi (\$23.50) 1889 Fior de Rovere Gavi (223.50) is an artful presentation of the Cortese di Gavi grape from the ting Rovereto di Gavi grape from the ting Rovereto di Gavi grape from the ting ingressions, lengthy finish and batanced acldity. It will complement poultry or fish dishes with rich sauces.

1985 Barolo (\$25.50) is a handsome wine now but portends the aging po-lential of another 10 years. The live-ly red fruit, with cocoa and tobacco mances, finishes smooth and vel-

1982 Barolo Riserva (\$29.25) is a rich wine deserving the designation "Riserva." It mirrors the character of the 1985 Barolo described above, but additional age has enhanced it to full maturity.

duca. In fact, you will still find several of these wines under this brand name. That's OK, too, because these are the wines of Michele Chiarlo.

The firm of Granduca was founded in 1926 by Chairlo, the son of seven generations of esteemed grape growers. To celebrate 35 years of winemaking dedication, the name of the winery has been changed to Michele Chiarlo, reflecting the pro-

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Tasting Premium California
Wines will be the topic of a fivewock wine course 7.30-9.30 pm.
Wednesdays, May 8 to June 5, at
Oakland Community College's Orehard Ridge Campus in Farmington
Hills. The class will focus on classic
wine varietals including chenin
blanc, chardonnay, sauvignon blanc,
chardonnay, sauvignon band
meriol. Total cost is \$90. Instructors:
Eleanor and Ray Heald. For more
information telephone OCC, 4717561.

7561.

Detroit's Rattlesnake Club has ini-tlated an ongoing attraction for wine Detroit's Rattlesnake Club has initiated an ongoing attraction for wine buffs called the "Wednesday Wine Bar." According to Sommelter Madeline Triffon, each week's lasting will feature five to six wines and several of Chef Jimmy Schmidt's tasty appetizers. The cost, inclusive of wine, appetizers, tax and gratuity, is \$15 at the door. Come casual any time between 5:30 and 7:30 pm.; no reservations are needed. Triffon will be in attendance, as well as a winemaker or supplier. For more information regarding wine themes, call the Rattlesnake at \$67.4843.

🕵 focus on wine Eleanor and Ray Heald

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ducer's personal pride in presenting top-quality wines.
"It has always been my philosophy and overriding passion to rigorously select grapes from the most reputable growers in the most-favored vineyard area;" Chlarlo said. "For our estate vineyard's, only hillside locations with unique soils and microclimates have been chosen."

climates have been chosen."

THE CEREQUIO vineyards in Barolo have long been renowned for their exceptional wines. Here, Chiarlo was the Antico Podere Averame, one of the finest nebbiolo vineyards for Barolo production. To ensure excellence at the time of harvest, the estate Canubi vineyard, with its 38 to 50 percent grade, has been teraced at major capital investment. Previously, this vineyard was painstakingly dramed by hand labor.

"If there is a single finest vineyard in Barolo, and the consensus is that there is, that vineyard is Canubi," said the Italian wine authority Sheldon Wasserman in his book "Italian vines" in the vineyard, Chiarlo practices severe pruning during the winter dormant period and cluster thinning

in mid-summer to limit the crop, and uses organic fertilizers.

uses organic fertilizers.

- Because - Chairlo sources-grapes throughout the Piedmont region, he operates wineries in three different locations to ensure that the harvest-ed grapes reach the processing location in the shortest time possible. Once at the winery, the grapes are crushed and pressed, in the case of white varietals. Temperature-constrolled fermentation with natural yeast is used for both red and white grapes.

After fermentation, the new red wines are racked into Yugoslavian oak ovals or small French oak barrels. The cooperage selected is determined by repeated tasting and depends on the vintage and varietal.

THE WHITE WINES are kept in refrigerated tanks to maintain their fresh, fruity grape aromas until bottling

fresh, fruity grape around con-ting.

In Italy's Piedmont, Chiarlo is re-pected by his winemaking peers for his work in improving standards in Italian winemaking, having intro-duced procedures in the 1950s, which were eventually codified by the DOC

laws governing Italian winemaking practices.

He has created a trademarked wine, in Ilmited supply, known as "Barilot," which is a distinctive blend of 60 percent barbera and 40 percent nebblolo.

Italy is among the world's leaders in Isashion. Producers, like Chiarlo, are designing wines that are at the cutting edge of consumers' taste preferences. The exceptional vine-yard sites and extra care taken to maintain, when and wine quality are expensive. These factors are reflect-pressure of wines from Italy's dinest preducers. Chiarlo is among them.

'It has always been my philosophy and overriding passion to rigorously select grapes from the most reputable growers in the most-favored vineyard areas."

- Michele Chiarlo



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