



Barolo DOCG Cerequio

VINTAGE: 2018

PRODUCER'S VINTAGE NOTES: "The 2018 vintage was characterized by a late winter / spring that experienced abundant snow and then rain: such conditions allowed the restoration of precious water reserve after a 2017 that experienced very little rainfall. The vegetative stage began in the usual period, but the months of May and early June have sternly put the winegrower to the test, requiring prompt interventions with anti-mildew treatments and suitable agronomic operations aimed at maintaining the grapes' perfect health. The year continued with a hot and dry summer, but the abundant quantity of fruit required the elimination of excess bunches (thinning of 30-35%); this then allowed the ideal continuation of a balanced maturation. The ideal climate in the last weeks of the summer season and the mild days and cool nights of September determined a gradual maturation and the development of strong and elegant aromas. Harvest was carried out from October 6-10, reaping very healthy and perfectly ripe grapes (following the classic harvest period for Barolo). The wine expresses a fine bouquet, revealing strong characteristics of the terroir of origin, Cerequio: notes of menthol, small red fruits and sweet spices. The mouth is harmonious and fresh, persistent and characterized by a silky tannic texture. A vintage marked by elegance, definite aromas and outstandingly harmonious taste." *Stefano Chiarlo, winemaker*

GRAPE VARIETY: nebbiolo

MUNICIPALITY: La Morra - Barolo

FIRST VINTAGE PRODUCED: 1988

VINEYARD: Cerequio

SURFACE AREA OF THE VINEYARD: 3 Ha

YEAR PLANTED: 1972- 1990

SOIL: Tortonian and Helvetian calcareous marl of a basic pH with over 30% sand, poor in organic matter, but rich in microelements such as iron and magnesium

VINEYARD EXPOSURE: south-southwest

VINEYARD ELEVATION: 320 AMSL.

METHOD OF CULTIVATION: Guyot

VINES PER HECTARE: 4.500

YIELD: thinning of excess bunches at end of summer, leaving an average of 5/6 bunches per vine

PRODUCTION PHILOSOPHY CERTIFICATION: V.I.V.A "SustainableWine"

HARVEST: manual harvest

VINIFICATION: fermentation in 55 hl oak vats. fermentation for 20 days with the skins with a soft "shower" system of wetting the cap at a temperature between 30°C and 27°C. Malolactic vat fermentation

REFINEMENT: minimum of 3 years. Aged for 2 years in average-sized oak casks before refinement in the bottle

COLOUR: ruby and garnet red with brilliant hues

NOSE: complex, great character with notes of mature fruits, mint, eucalyptus, gentian and fine spices

TASTE: a rich palate in structure with a tight weave of fine tannins, standing out for its elegance and harmony which highlights this truly unique Barolo cru

ACCOMPANIES: roasts, tagliolini with truffle, wild game, well-matured cheeses

SERVING TEMPERATURE: 18° C

BOTTLE SIZES: 0,750 L - 1,5 L - 3 L - 5 L

CLOSURE: cork

