



## Tortoniano Barolo DOCG

**VINTAGE:** 2016

**PRODUCER'S VINTAGE NOTES:** "The 2016 vintage will long be remembered for its rare qualitative excellence. The harvest period has seen climatic conditions that have followed the standards of the seasons, without presenting any weather anomaly, allowing the exceptionally healthy grapes to reach perfect and uniform maturation, in accordance to the usual time periods. An adequate thinning of the bunches in August has allowed the plant to channel all of its energy on fewer bunches during the last 40 days, resulting in an excellent maturation that has also enjoyed sunny days and cool nights. Harvest has taken place according to standard time (6 /12 October). An outstanding vintage endowed with great structure, complex flavours and remarkable longevity."

*Stefano Chiarlo, winemaker*

**GRAPE VARIETY:** nebbiolo

**SOIL:** calcareous marl clay of sedimentary marine origin from the Tortonian period (9 million years ago); 12% active limestone and a basic Ph. Significant presence of microelements, specifically magnesium and manganese

**METHOD OF CULTIVATION:** Guyot

**HARVEST:** manual harvest, preceded by summer thinning of excess bunches of grape

**VINIFICATION:** in steel tanks. From 15 to 18 days of maceration with the skins, with a soft "shower" system of wetting the cap at a temperature between 31°C and 27°C.

**AGING:** minimum of 3 years, aged from 18 to 24 months in average-sized oak casks before refinement in the bottle

**COLOUR:** garnet with brilliant luminous hues

**NOSE:** inviting, complex with notes of rose petals, juniper berries and fine spices

**TASTE:** ample, good structure with a silky texture of tannins which already give a surprising harmony at 4/5 years from the harvest.

Remarkable elegance and persistence

**ACCOMPANIES:** fettucini with porcini, Barolo braised pigeon, well-matured cheeses

**SERVING TEMPERATURE:** 17-18° C

**BOTTLE SIZES:** 0,375 L - 0,750 L - 1,5 L

**CLOSURE:** cork

