



Tortoniano Barolo DOCG

VINTAGE: 2017

PRODUCER'S VINTAGE NOTES: "The 2017 vintage was characterized by a long summer with very little rainfall. In the vineyard, we adopted agronomic practices that allowed us to keep the soil moist and preserve the freshness of the grapes. We have done extraordinary work on the soil to oxygenate the roots; we have not eliminated excess leaves to prevent sunlight from directly hitting on the bunches and avoid sunburn; we have delayed leaf thinning operations in order not to risk damaging the fruits. To maintain elegance, freshness and avoid excessive alcohol content, we brought the harvest forward by about ten days compared to the usual (25 September / 2 October). We think that 2017 can be compared to vintages such as 2007 or 2011 in terms of climate and organoleptic characteristics. Harmonious flavor is present in the early stage thanks to the combination of the soft and silky tannins that are already present in a wine with an important structure but also with complex aromas and excellent 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

