

Tortoniano Barolo DOCG

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 to secure 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. The vintage required the winegrower's sensitivity and experience as vineyard management during the rainy spring season called for the thinning of the excess grapes, an operation that influenced the final quality of the fruit". The wine reveals an exceptionally elegant vintage distinguished by a varied bouquet and a strong personality. These characteristics, together with the fresh, harmonious and silky tannins, yield an already fascinating Barolo in its earlier stage. 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

«Made with grapes hailing from the firm's celebrated Cerequio and Cannubi vineyards, this exceptional Barolo opens with enticing scents of rose, violet and woodland berry. The elegant palate shows great tension and energy, delivering cranberry, pomegranate, aromatic herb and baking spice framed in taut, silky tannins and bright acidity» Wine Enthusiast **94/100** points

