



Tortoniano Barolo DOCG

VINTAGE: 2019

PRODUCER'S VINTAGE NOTES: "The autumn-winter season began with heavy rain in November and moderate snowfall in December; the weather was dry from January until early February, when snowfall was experienced. These conditions allowed for the accumulation of an excellent water reserve that proved to be invaluable for the summer season. February and March were characterized by a mild and dry weather; April and May experienced abundant rain that rebalanced vine vegetation, resulting in different germination between the upper and lower parts of the hills. May and June were characterized by a hot and dry weather that registered averagely higher temperatures for a brief period. The unusual and abundant rain in the beginning of July was followed by a mild and dry summer season, decidedly favoring gradual maturation. September and early October have been crucial: an ideal climate and a remarkable diurnal temperature variation have distinguished this vintage, making it an "Exceptional" one. Harvest was carried out from 11 to 17 October, in line with a very classic vintage, gathering lesser grapes characterized by outstanding quality." 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

