



## Barolo DOCG Cerequio Riserva

**VINTAGE:** 2016

**PRODUCER'S VINTAGE NOTES:** "The 2016 vintage will be remembered for a long time for its rare qualitative excellence. It was a harvest characterized by a climate that followed the normal patterns of the seasons, without meteorological anomalies, producing very healthy grapes and allowing them to reach a perfect and uniform ripening in classic times. An adequate thinning of the bunches carried out at the end of August, meant that in the last 40 days the plant conveyed all its energy on the remaining few bunches, determining a splendid maturation favoured by sunny days and cool nights. The harvest took place in the classic times (6-12 October). A vintage of excellence". Stefano Chiarlo, winemaker

**GRAPE VARIETY:** nebbiolo

**MUNICIPALITY:** La Morra - Barolo

**FIRST VINTAGE PRODUCED:** 2006

**VINEYARD:** this rare Riserva comes from the vineyards of the historic Cerequio cru, harvested only during exceptional vintages.

**SURFACE AREA OF THE VINEYARD:** 0,90 Ha

**YEAR PLANTED:** 1972

**SOIL:** calcareous marl clay of sedimentary marine origine from the Tortonian period (9 million years ago). Characterised by a basic pH, poor in organic matter, but rich in microelements such as magnesium and manganese, in particular

**VINEYARD EXPOSURE:** southwest

**VINEYARD ELEVATION:** 350 AMSL.

**METHOD OF CULTIVATION:** Guyot

**VINES PER HECTARE:** 4.300

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

**PRODUCTION PHILOSOPHY CERTIFICATION:** wine produced using the "Integrated Fight" system of viticulture.

**HARVEST:** manual harvest

**VINIFICATION:** alcoholic fermentation in oak vats, 30 days in contact with the skins with "submerged caps".

**REFINEMENT:** 12 months in 700-liter tonneaux, then further aging in large barrels for another 2 years. The wine is then bottled without undergoing filtration and it ages in the bottle for at least 24 months before being launched in the market.

**COLOUR:** deep garnet red

**NOSE:** extraordinarily complex, elegant and pleasantly fresh, with evident notes of red berries, chocolate, mint and very fine spices; it is also characterized by highly pleasant balsamic hints that are typical of this cru

**TASTE:** outstanding structure, engaging silkiness and perfectly harmonious:

its captivating aftertaste is persistent and fresh

**ACCOMPANIES:** tagliolini with d'Alba truffle, stew, risotto with Barolo, well-matured cheeses

**SERVING TEMPERATURE:** 18° C

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

**CLOSURE:** cork

