



Barolo DOCG Cerequio

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 some 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 the vegetation of the vines, 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 short period. The unusual and abundant rain in the beginning of July allowed for a gradual ripening. The ideal climate and marked difference in temperatures between day and night in September and early October have made this vintage an "exceptional" one. Harvest was carried out from 6th to 10th October, in line with a very classic vintage that yielded lesser grapes characterized by excellent quality. Barolo Cerequio 2019 reveals an intense and bright color; the bouquet unveils the distinctive notes of the cru (mint, eucalyptus, sweet spices). A complex wine right from its youth. The mouth is rich and well-defined, bringing out a remarkable structure that is perfectly in balance with the dense and silky tannins, denoting a truly outstanding vintage. Cerequio 2019 is a classic vintage with an open bouquet and harmonious taste, a wine bound for a remarkable longevity and exquisite complexity." *Stefano Chiarlo, winemaker*

GRAPE VARIETY: nebbiolo

MUNICIPALITY: La Morra - Barolo

FIRST VINTAGE PRODUCED: 1988

VINEYARD: Cerequio

SURFACE AREA OF THE VINEYARD: 3 Ha

YEAR PLANTED: 1972- 1990

SOIL: Calcareous-clayey marls of marine sedimentary origin, dating back to the Tortonian era (9 million years ago). Characterized by basic pH level, poor in organic substances, but rich in microelements such as magnesium and especially manganese

VINEYARD EXPOSURE: south-southwest

VINEYARD ELEVATION: 320 AMSL

METHOD OF CULTIVATION: Guyot

VINES PER HECTARE: 4.500

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

PRODUCTION PHILOSOPHY CERTIFICATION: VI.V.A "SustainableWine"

HARVEST: manual harvest

VINIFICATION: fermentation in 55 hl oak vats. fermentation for 20 days with the skins with a soft "shower" system of wetting the cap at a temperature between 30°C and 27°C. Malolactic vat fermentation

REFINEMENT: minimum of 3 years. Aged for 2 years in average-sized oak casks before refinement in the bottle

COLOUR: ruby and garnet red with brilliant hues

NOSE: complex, great character with notes of mature fruits, mint, eucalyptus, gentian and fine spices

TASTE: a rich palate in structure with a tight weave of fine tannins, standing out for its elegance and harmony which highlights this truly unique Barolo cru

ACCOMPANIES: roasts, tagliolini with truffle, wild game, well-matured cheeses

SERVING TEMPERATURE: 18° C

BOTTLE SIZES: 0,750 L - 1,5 L - 3 L - 5 L

CLOSURE: cork

