



---

# Reyna

## Barbaresco DOCG

---

### VINTAGE: 2022

**PRODUCER'S VINTAGE NOTES:** "The 2022 vintage in Piedmont was shaped by a mild winter with limited precipitation, followed by an equally dry spring that resulted in an early vegetative cycle, approximately two weeks ahead of schedule. This early progression persisted throughout the growing season. June and July remained hot and dry, but two timely rainfalls in the Barbaresco and Barolo areas – delivering around 120 mm of rain – helped restore balance in the grapes, particularly in the pulp-to-skin ratio and ripening process. To preserve freshness and aromatic complexity, and to shield the clusters from sun damage, the canopy was carefully managed to provide adequate shade. Thinning was performed earlier than usual, between August 20th and 22nd, and manual harvesting began on September 23rd, about ten days ahead of schedule. The grapes were harvested in exceptional condition, displaying perfect health and ripeness." *Stefano Chiarlo, winemaker*

**GRAPE VARIETY:** Nebbiolo

**SOIL:** bluish-grey calcareous clay marl with good presence of microelements.

**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 32 and 27° C

**AGING:** minimum 2 years of which at least from 9 to 12 months in medium / large barrels before ageing in bottle

**COLOUR:** garnet red with brilliant hues

**NOSE:** aristocratic, complex, of the utmost elegance

**TASTE:** ethereal notes of small red fruits, rose petals and tea sweet spice leaves aristocratic, remarkable fine tannins and the finish is long, balanced full of flavour

**ACCOMPANIES:** risotto, braised veal shank, lamb with herbs

**SERVING TEMPERATURE:** 17-18° C

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

**CLOSURE** cork

