

Barbaresco DOCG

Asili

VINTAGE: 2020

PRODUCER'S VINTAGE NOTES: "The 2020 vintage began with a mild winter with little rainfall, especially snowy ones. The first part of spring was dry and sunny (March and April), suggesting an early vintage. This forecast has been proven wrong: May and June have been particularly rainy, slowing down vegetative development. But this also allowed for an abundant accumulation of essential water resources for the summer season that has not been excessively hot and dry. What sets this vintage apart is the ideal climate during the most crucial stage: September has been mild and dry, enabling the grapes to grow healthily and reach perfect ripeness. It was an abundant year in terms of quantity, but thanks to the use of the now traditional practice of thinning, the situation returned to the normal low quantitative yield, further favoring grape quality. Sunny days and excellent diurnal temperature variation were experienced from mid-August to late September: these conditions distinguish the "great vintages" for the slow, but constant, maturation of tannins. Harvest of the Asili vineyard was carried out on 3 October, gathering perfectly healthy and ripe grapes." *Stefano Chiarlo, winemaker*

GRAPE VARIETY: nebbiolo

MUNICIPALITY: Barbaresco

FIRST VINTAGE PRODUCED: 1996

VINEYARD: Asili

SURFACE AREA OF THE VINEYARD : Approx. 1 hectare

YEAR PLANTED: 1990

SOIL: blue grey calcareous marl having a basic pH with a small presence of clay, poor in organic matter, but rich in microelements such as magnesium and calcium

VINEYARD EXPOSURE: southwest

VINEYARD ELEVATION: 250 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: V.I.V.A. "Sustainability and Culture"

HARVEST: manual harvest

VINIFICATION: fermentation for 17/18 days with the skins in 55hl oak vats with a soft "shower" system of wetting the cap at a temperature between 30°C and 27°C. Malolactic vat fermentation

REFINEMENT: minimum of 2 years. Aged for 18 months in average-sized oak casks before refinement in the bottle

COLOUR: garnet red with brilliant hues

NOSE: aristocratic elegance, ethereal, with notes of violet, red fruits and fine spices

TASTE: complex, enchanting silkiness of surprising length

ACCOMPANIES: porcini risotto, roast pork, rack of lamb

SERVING TEMPERATURE: 18° C

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

CLOSURE: cork

