

## Barbaresco Docg

*Asili*

**VINTAGE:** 2021

**PRODUCER'S VINTAGE NOTES:** "Snow has finally fallen. The earlier part of the year saw both rain and snow, which piled up to a height of 60cm among the Langhe vineyards. March saw no rainfall and temperature remained above average, prompting an early start of vegetation. Such conditions led us to expect another hot vintage and early harvest, but we were proven wrong: temperatures in April and May were cold, slowing down the early vegetative development. But in mid-May, signs seemed to point to a later harvest: the vines were growing slowly, temperatures were quite low during the night and the wind was always cold. In the first week of June all varieties were in full bloom, with some Nebbiolo and Barbera grapes already forming. The last two weeks of the month were hot, characterized by temperatures within seasonal average and storms that brought 20-30 mm of rainfall. June marked the beginning of a long, hot (but not torrid) and dry summer that lasted until September, with milder temperatures during the day. The last two weeks of August were dedicated to thinning, leaving 5-6 bunches per vine. Harvest was carried out during the usual period, on October 3, yielding healthy and perfectly ripe grapes, at a rare level of quality. Despite the significant climatic variations experienced in spring, 2021 turned out to be an outstanding vintage thanks to the excellent weather conditions that followed, hinting to outstanding character, longevity and a rich texture of fine, silky tannins."

**Stefano Chiarlo, winemaker**

**GRAPE VARIETY:** Nebbiolo

**MUNICIPALITY:** Barbaresco

**FIRST VINTAGE PRODUCED:** 1996

**VINEYARD:** Asili

**SURFACE AREA OF THE VINEYARD:** approx. 1 Ha

**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:** south - southwest

**VINEYARD ELEVATION:** 250 AMSL

**METHOD OF CULTIVATION:** Guyot

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

**SUSTAINABILITY CERTIFICATION:** Equalitas

**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 big-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

