

# Barbaresco DOCG

## Asili

### VINTAGE: 2023

**PRODUCER'S VINTAGE NOTES:** "The mild autumn of 2022 was followed by a winter with little significant rainfall, marked by dry conditions and above-average temperatures from January through April. Only in May did uneven rainfall arrive across the region. June remained within seasonal norms, while July saw a sharp rise in temperatures, with heat spikes that triggered moderate water stress. Rainfall on August 25 successfully restored balance, reestablishing a proper pulp/skin ratio and allowing the vines to regain optimal conditions. The weather then remained sunny and dry through the end of September, with good day/night temperature variation that proved crucial for excellent grape ripening. Harvest took place within the classic timeframe for the area, from October 5 to 10. The vintage shows moderate alcohol levels well balanced by acidity. It can be described as a vintage immediately expressive on both nose and palate, with silky tannins, character and harmony, and excellent aging potential." *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 m asl

**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 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

