



Reyna Barbaresco DOCG

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. 2020 particularly stands out for the ideal climate experienced during the crucial phase: a mild and dry September allowed the grapes to reach perfect maturation and health. It was an abundant year in terms of quantity, but thanks to the use of the now traditional practice of thinning in late August, the situation returned to normal levels, further favoring grape quality. From mid-August to late September, we experienced sunny days and excellent diurnal temperature variation: these conditions distinguish "great vintages", which enable the slow but steady maturation of tannins. The harvest of Barbaresco was carried out from October 3 to 8, gathering perfectly healthy and ripe grapes." Stefano Chiarlo, winemaker

GRAPE VARIETY: nebbiolo

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

VINEYARD EXPOSURE: southeast / southwest

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°C 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

