



# Reyna

## Barbaresco DOCG

**VINTAGE:** 2022

**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

**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

