

Barolo DOCG

Cannubi

VINTAGE: 2020

PRODUCER'S VINTAGE NOTES: "The 2020 vintage began with a mild winter with little rainfall and infrequent snow. The first part of spring was dry and sunny (March and April), suggesting the possibility of an early harvest. This forecast was, however, proven wrong: May and June were especially rainy, resulting in a slowed down vegetative development. Such conditions also allowed for the accumulation of an abundant, essential water reserve for the summer season, which was not excessively hot or dry. What sets this vintage apart is the ideal climate during the most crucial stage: September was mild and dry, allowing the grapes to grow healthily and reach perfect ripeness. 2020 has generally been an abundant year in terms of production, but thanks to the thinning operations carried out at the end of August, the quantity harvested went back to standard levels, further elevating fruit quality. From mid-August to late September, we experienced sunny days and excellent diurnal temperature variation, conditions that allowed for a slow yet constant maturation of the tannins, typical of "great vintages". The harvest of the grapes for Cerequio, perfectly healthy and ripe, was carried out October 8-9, in accordance with the usual timeline." *Stefano Chiarlo, winemaker*

GRAPE VARIETY: nebbiolo

MUNICIPALITY: Barolo

FIRST VINTAGE PRODUCED: 1990

VINEYARD: Cannubi, perhaps the most famous hill in Italy: the most acclaimed and prominent vineyard of the Barolo denomination. Historically the oldest Italian cru, recognized since 1752, everything in this area is perfect: the altitude, exposure, soils, location and microclimate yield Barolo wines at the top of the denomination. Michele Chiarlo has owned the vineyard since 1989. Situated in the historic heart of Cannubi (where the "ciabot", or the ancient Cannubi shed, can be found), it rises on a steep slope that has been terraced with grassy ridges under the guidance of the Swiss University of Changin. A delicate job that currently guarantees soil integrity and combats hydrogeological instability.

SURFACE AREA OF THE VINEYARD: Approx. 1 hectare

YEAR PLANTED: 1958- 1990

SOIL: Tortonian and Helvetian calcareous marl of a basic pH with over 30% sand, poor in organic matter, but rich in microelements such as iron and magnesium

VINEYARD EXPOSURE: south-southwest

VINEYARD ELEVATION: 240 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

HARVEST: manual harvest

VINIFICATION: fermentation for 20 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 3 years. Aged for 2 years in average-sized oak casks before refinement in the bottle

COLOUR: ruby-red with brilliant hues

NOSE: intense, aristocratic, complex with notes of small fruits, liquorice and sweet tobacco

TASTE: enveloping, rich with silky tannins which accompany the sensation of body and fullness

ACCOMPANIES: roasts, tagliolini with truffle, wild game, well-matured cheeses

SERVING TEMPERATURE: 18° C

BOTTLE SIZES: 0,750 L - 1,5 L - 3 L.

CLOSURE: cork

