

Barolo DOCG

Cannubi

VINTAGE: 2022

PRODUCER'S VINTAGE NOTES: "In Piedmont, the season was marked by a mild winter with limited rainfall, followed by an equally dry spring and a vegetative advance of about two weeks that persisted throughout the subsequent stages. June and July remained hot and dry, but two rainfall events in the Barbaresco and Barolo areas, totaling approximately 120 mm, restored balance in the berries in terms of pulp/skin ratio and ripening. To preserve aromas and freshness and to avoid sun and heat damage, good canopy coverage was maintained in 2022, and both cluster thinning (August 20–22) and the manual harvest were brought forward. Harvest took place from September 20 to 26, about two weeks earlier than usual, with perfectly healthy and ripe grapes. It is a vintage in which the grower's experience and the remarkable resilience of the vine made the difference, giving us wines of excellent quality—approachable yet elegant and expressive, with a solid potential for aging."

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 VINEYARDS: Approx. 1 hectare

YEAR PLANTED: 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 m asl

METHOD OF CULTIVATION: Guyot

VINES PER HECTARE: 4,500

YEALD: 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 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

