



Barolo DOCG

Cerequio

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: La Morra - Barolo

FIRST VINTAGE PRODUCED: 1988

VINEYARD: Cerequio

SURFACE AREA OF THE VINEYARD: 3 Ha

YEAR PLANTED: 1972- 1990

SOIL: Calcareous-clayey marls of marine sedimentary origin, dating back to the Tortonian era (9 million years ago). Characterized by basic pH level, poor in organic substances, but rich in microelements such as magnesium and especially manganese

VINEYARD EXPOSURE: south-southwest

VINEYARD ELEVATION: 320 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 in 55 hl oak vats. fermentation for 20 days with the skins 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 and garnet red with brilliant hues

NOSE: complex, great character with notes of mature fruits, mint, eucalyptus, gentian and fine spices

TASTE: a rich palate in structure with a tight weave of fine tannins, standing out for its elegance and harmony which highlights this truly unique Barolo cru

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

SERVING TEMPERATURE: 18° C

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

CLOSURE: cork

