



# Tortoniano Barolo DOCG

**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

**SOIL:** calcareous marl clay of sedimentary marine origin from the Tortonian period (9 million years ago); 12% active limestone and a basic Ph. Significant presence of microelements, specifically magnesium and manganese

**METHOD OF CULTIVATION:** Guyot

**HARVEST:** manual harvest, preceded by summer thinning of excess bunches of grape

**VINIFICATION:** in steel tanks. 1 From 15 to 18 days of maceration with the skins, with a soft "shower" system of wetting the cap at a temperature between 31 and 27°C.

**AGING:** minimum of 3 years, aged from 18 to 24 months in average-sized oak casks before refinement in the bottle

**COLOUR:** garnet with brilliant luminous hues

**NOSE:** inviting, complex with notes of rose petals, juniper berries and fine spices

**TASTE:** ample, good structure with a silky texture of tannins which already give a surprising harmony at 4/5 years from the harvest. Remarkable elegance and persistence

**ACCOMPANIES:** fettucini with porcini, Barolo brased pidgeon, well-matured cheeses

**SERVING TEMPERATURE:** 17-18° C

**BOTTLE SIZES:** 0,375 l. - 0,750 l. - 1,5 l.

**CLOSURE:** cork

