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## Barolo DOCG

### Cerequio

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**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 10-13, in accordance with the usual timeline." *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°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 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

