
BARBERA D'ASTI DOCG

Le Orme

VINTAGE: 2022

PRODUCER'S VINTAGE NOTES: "The 2022 vintage was marked by low rainfall and an early start to the vegetative cycle, which began two weeks ahead the expected schedule. To preserve the aromas and freshness, and to prevent sun and heat damage, foliage was kept over the clusters for improved coverage; the harvest was moved forward, beginning on September 13, a week earlier than usual, with perfectly healthy and ripe grapes. The vines adapted remarkably well to the climate, yielding expressive and well-balanced wines."
Stefano Chiarlo, winemaker

GRAPE VARIETY: Barbera

AREA OF ORIGIN: a selection from several vineyards in the South Aegean, with particular reference to the vineyards of La Court estate and Montemareto in Castelnuovo Calcea, La Serra in Montaldo Scarampi and Costa delle Monache in Agliano

SOIL: light coloured earth of a sedimentary origin, designated "Astian Sands", rich in lime and microelements

METHOD OF CULTIVATION: Guyot and low set cordon spur

HARVEST: manual harvest

VINIFICATION: fermentation in steel tanks. 10 days of maceration with the skins, with a soft "shower" system of wetting the cap at a temperature between 32°C and 27°C. Malolactic fermentation in steel

COLOUR: ruby red with hues of violet

NOSE: elegant and intense, with notes of fresh mature red fruit, such as cherry and currant

TASTE: harmonious, with good structure and roundness, beautiful savoury finish

ACCOMPANIES: pasta with tomato, pizza, Livorno style fish, white meat

SERVING TEMPERATURE: 18° C

BOTTLE SIZES: 0,375 l. - 0,750 l. - 1,5 l. - 3 l.

CLOSURE: cork

