
Barbaresco Docg Riserva

Montestefano

VINTAGE: 2019

PRODUCER'S VINTAGE NOTES: "The autumn-winter season began with heavy rain in November and moderate snowfall in December; the weather was dry from January until early February, when some snowfall was experienced. These conditions allowed for the accumulation of an excellent water reserve that proved to be invaluable for the summer season. February and March were characterized by mild and dry weather; April and May experienced abundant rain that rebalanced the vegetation of the vines, resulting in different germination between the upper and lower parts of the hills. May and June were characterized by hot and dry weather that registered averagely higher temperatures for a brief period. The unusual and abundant rain in the beginning of July allowed for a gradual ripening from October 6 to 10, in line with a very classic vintage that yielded lesser grapes characterized by excellent quality. Barbaresco Montestefano unveils a broad and complex bouquet of small fruits and delicate spices. On the palate, the wine's character, structure, and length harmoniously blend with dense and silky tannins, making it an excellent vintage suitable for drinking in the early years after release but also for long aging, exceeding 20-25 years."
Stefano Chiarlo, winemaker

GRAPE VARIETY: Nebbiolo

MUNICIPALITY: Barbaresco

FIRST VINTAGE PRODUCED: 2019

VINEYARD: Montestefano

SURFACE AREA OF THE VINEYARD: approx. 0,34 Ha

YEAR OF PLANTING: 1951

SOIL: marne calcaree argillose

VINEYARD EXPOSURE: south - southwest

VINEYARD ELEVATION: 280 AMSL

METHOD OF CULTIVATION: Guyot

SUSTAINABILITY CERTIFICATION: Equalitas

HARVEST: manual harvest

VINIFICATION: fermentation of approximately 20 days in contact with the skins

REFINEMENT: 4 years. 2 years in barrel, followed by 2 years in bottle refinement

COLOR: gamet with bright highlights

NOSE: expansive and ethereal, displaying notable complexity and elegance. A bouquet redolent of small red fruits and black plum, intertwined with intricate sweet-spicy notes of gentian, cocoa, and licorice

TASTE: impressively impactful and full of character, with substantial structure upheld by a firm framework of fine tannins. The length and persistence are noteworthy: it's a wine with considerable potential for aging and evolving complexity in the years ahead

SERVING TEMPERATURE: 18° C

BOTTLE SIZES: 0,750 L. - 1,5 L.

CLOSURE: cork

