
Nizza Docg

Montemareto

VINTAGE: 2021

PRODUCER'S VINTAGE NOTES: "Snow has finally fallen. The earlier part of the year has seen rain and snow, which piled up to a height of 60cm among the vineyards of Langhe. March has not experienced rain and temperatures have always settled above average, prompting an early start of vegetation. Q Such conditions led us to expect another early and hot vintage, but we would be proven wrong. April and May were cooler than usual, slowing down the vine's vegetative development. In mid-May, the vintage seemed to be a late one: the vines were growing slowly, temperatures were quite low during the night and the wind was always cold. In the first week of June all varieties were in full bloom, with some Nebbiolo and Barbera grapes already forming. The last two weeks of the month had been hot, characterized by temperatures within seasonal average and storms that brought 20-30 mm of rainfall. June marked the beginning of a long, hot (but not torrid) and dry summer that lasted until September, which was distinguished by milder temperatures during the day. The last two weeks of August were dedicated to the thinning of the lushest vineyards. Harvest was carried out during the usual period (September 22/23) yielding healthy and outstandingly ripe grapes that reached utterly perfect yet extremely rare conditions. Despite the significant climatic variations experienced in spring, 2021 turned out to be an outstanding vintage thanks to the excellent weather conditions that followed."

Stefano Chiarlo, winemaker

GRAPE VARIETY: Barbera

MUNICIPALITY: Castelnuovo Calcea

VINEYARD: Montemareto

EXTENSION: 4 Ha

VINEYARD EXPOSURE: South-east

SLOPE: 40-50%

SOIL: calcareous Sant'Agata marl with layers of "Asti" sands

The sedimentary soil has marine origin; it formed 8/9 million years ago and has a significant presence of fossils

VINEYARD ELEVATION: 230-280 m asl

VINE TRAINING: Guyot and low spurred cordon

YIELD: thinning out of excess bunches in late summer, leaving 6/7 bunches per vine

SUSTAINABILITY CERTIFICATION: Equalitas

HARVEST: manual

VINIFICATION: in stainless steel tanks, 10/12 days of maceration in contact with the grape skins with soft pumping over. Malolactic fermentation in stainless steel tanks

REFINEMENT: minimum of 18 months, 12 months of aging in large barrels and refinement in the bottle

COLOUR: intense and deep ruby red, with violet reflections

NOSE: wide, varied and very elegant. Red fruit, cherry, black cherry and small black fruits; the fruity scents are wrapped by a distinct floral note of violet. A slight spicy note endows greater complexity

MOUTH: remarkable fullness and breadth, hints of red fruit and the floral note echoed on the palate. A captivating wine thanks to the harmony of fresh sensations and velvety, fine tannins: the wine leaves a distinct impression thanks to the uniqueness of Montemareto's terroir

SERVING TEMPERATURE: 18 °C

PAIRING: pasta alla norma, fish soup, fillet with pepper, lamb

