

Barbaresco DOCG

Asili

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 a 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 a hot and dry weather that registered averagely higher temperatures for a short period. The unusual and abundant rain in the beginning of July allowed for a gradual ripening from the 6th to the 10th of October; in line with a very classic vintage that yielded lesser grapes characterized by excellent quality. The Barbaresco reveal rich color and bouquet at an early stage. In the mouth, the wines' character and structure harmoniously blend with dense and silky tannins. This indicates a vintage that can immediately be drunk in the first years following its release, but that is also bound for a remarkable and exceptional longevity." *Stefano Chiarlo, winemaker*

GRAPE VARIETY: nebbiolo

MUNICIPALITY: Barbaresco

FIRST VINTAGE PRODUCED: 1996

VINEYARD: Asili

SURFACE AREA OF THE VINEYARD : Approx. 1 hectare

YEAR PLANTED: 1990

SOIL: blue grey calcareous marl having a basic pH with a small presence of clay, poor in organic matter, but rich in microelements such as magnesium and calcium

VINEYARD EXPOSURE: southwest

VINEYARD ELEVATION: 250 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

PRODUCTION PHILOSOPHY CERTIFICATION: V.I.V.A "Sustainable Wine"

HARVEST: manual harvest

VINIFICATION: fermentation for 17/18 days with the skins in 55hl oak vats with a soft "shower" system of wetting the cap at a temperature between 30°C and 27°C. Malolactic vat fermentation

REFINEMENT: minimum of 2 years. Aged for 18 months in average-sized oak casks before refinement in the bottle

COLOUR: garnet red with brilliant hues

NOSE: aristocratic elegance, ethereal, with notes of violet, red fruits and fine spices

TASTE: complex, enchanting silkiness of surprising length

ACCOMPANIES: porcini risotto, roast pork, rack of lamb

SERVING TEMPERATURE: 18° C

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

CLOSURE: cork

«Plenty of tar and plum character with full body, dense and chewy tannins and a long and powerful finish. Ripe fruit at the end. A wine for the future. Drink after 2021.» James Suckling 95/100 points

