

# Barbaresco DOCG

## Asili

### VINTAGE: 2022

**PRODUCER'S VINTAGE NOTES:** "The 2022 vintage in Piedmont was shaped by a mild winter with limited precipitation, followed by an equally dry spring that resulted in an early vegetative cycle, approximately two weeks ahead of schedule. This early progression persisted throughout the growing season. June and July remained hot and dry, but two timely rainfalls in the Barbaresco and Barolo areas – delivering around 120 mm of rain – helped restore balance in the grapes, particularly in the pulp-to-skin ratio and ripening process. To preserve freshness and aromatic complexity, and to shield the clusters from sun damage, the canopy was carefully managed to provide adequate shade. Thinning was performed earlier than usual, between August 20th and 22nd, and manual harvesting began on September 23rd, about ten days ahead of schedule. The grapes were harvested in exceptional condition, displaying perfect health and ripeness. The 2022 vintage underscored the critical role of the vigneron's expertise and intuition, as well as the vine's natural adaptability to climatic challenges. These factors were instrumental in achieving this Barbaresco Asili, which is surprisingly expressive, beautifully balanced, and full of character." *Stefano Chiarlo, winemaker*

**GRAPE VARIETY:** Nebbiolo

**MUNICIPALITY:** Barbaresco

**FIRST VINTAGE PRODUCED:** 1996

**VINEYARD:** Asili

**SURFACE AREA OF THE VINEYARD:** approx. 1 Ha

**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:** south - southwest

**VINEYARD ELEVATION:** 250 m asl

**METHOD OF CULTIVATION:** Guyot

**YIELD:** thinning of excess bunches at end of summer, leaving an average of 5/6 bunches per vine

**SUSTAINABILITY CERTIFICATION:** Equalitas

**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 big-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

