

# Barbera d'Asti DOCG

## Le Orme

### VINTAGE: 2023

**PRODUCER'S VINTAGE NOTES:** "The mild autumn of 2022 set the stage for a rainless winter, marked by drought-like conditions and above-average temperatures that persisted from January through April. It wasn't until May that the region saw scattered rainfall. June brought seasonal norms, but July triggered a sharp rise in temperatures, peaking at 40°C and causing moderate water stress. Rainfall in mid-August helped restore the balance between pulp and skin, allowing proper ripening to resume. Temperatures remained high through the end of September. Despite the challenges, Barbera once again proved its remarkable adaptability. The vine cycle progressed in a steady rhythm, with all phenological phases showing a slight advance. The weather conditions favored a skin-to-juice ratio tilted toward the skins, resulting in concentrated fruit and an intense phenolic profile. We began harvest 15 days earlier than usual to preserve the "Chiarlo style" – a hallmark of balanced wines where alcohol is never overblown, and elegance and freshness (acidity) are always present. The 2022 vintage is distinguished by wines with deep color; a rich bouquet of ripe fruit, and refined sweet notes. On the palate, they are full-bodied, velvety, long-lingering, and lifted by a surprising freshness." *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, screw cap

