

Barolo DOCG

Cannubi

VINTAGE: 2021

PRODUCER'S VINTAGE NOTES: "Winter finally brought snow to the vineyards. The early months of the year were marked by both rain and snowfall, with accumulations in the Langhe reaching up to 60 centimeters. March was dry, with temperatures consistently above average, leading to an early start to the growing season. These conditions suggested another early and warm vintage – but that would not be the case. April and May were cooler; effectively cancelling out the early vegetative advance. From early June, a long stretch of warm (never scorching) and dry weather set in, continuing through September; when daytime temperatures began to ease. The final two weeks of August were dedicated to meticulous thinning, leaving only 6 to 8 clusters per vine, each no heavier than 250 grams. Where necessary, additional adjustments were made by trimming wings and tips of the clusters to focus on quality. September and early October proved decisive for the exceptional quality of the vintage. The dry, sunny weather, coupled with significant diurnal temperature variation, facilitated a slow and consistent ripening of the polyphenols and tannins. Harvest occurred within the classic timeframe, between October 10th and 12th, with grapes displaying impeccable health and ideal ripeness – conditions this perfect are rare. Despite an initially unpredictable spring, the subsequent perfect weather patterns culminated in an outstanding vintage, earning the 2021 season a 5-star distinction for its exceptional quality. The wine's bouquet is already showing its distinctive character, complexity, and elegance, even in its youth. On the palate, it offers a tightly woven structure of fine, silky tannins, remarkable balance, and an extraordinary, lingering finish. The 2021 vintage, much like 2016 and 2010, promises great longevity." *Stefano Chiarlo, winemaker*

GRAPE VARIETY: Nebbiolo

MUNICIPALITY: Barolo

FIRST VINTAGE PRODUCED: 1990

VINEYARD: Cannubi, perhaps the most famous hill in Italy: the most acclaimed and prominent vineyard of the Barolo denomination. Historically the oldest Italian cru, recognized since 1752, everything in this area is perfect: the altitude, exposure, soils, location and microclimate yield Barolo wines at the top of the denomination. Michele Chiarlo has owned the vineyard since 1989. Situated in the historic heart of Cannubi (where the "ciabot", or the ancient Cannubi shed, can be found), it rises on a steep slope that has been terraced with grassy ridges under the guidance of the Swiss University of Changin. A delicate job that currently guarantees soil integrity and combats hydrogeological instability.

SURFACE AREA OF THE VINEYARDS: Approx. 1 hectare

YEAR PLANTED: 1990

SOIL: Tortonian and Helvetian calcareous marl of a basic pH with over 30% sand, poor in organic matter, but rich in microelements such as iron and magnesium

VINEYARD EXPOSURE: south-southwest

VINEYARD ELEVATION: 240 m asl

METHOD OF CULTIVATION: Guyot

VINES PER HECTARE: 4,500

YEALD: thinning of excess bunches at end of summer; leaving an average of 5/6 bunches per vine

HARVEST: manual harvest

VINIFICATION: fermentation for 20 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 3 years. Aged for 2 years in average-sized oak casks before refinement in the bottle

COLOUR: ruby-red with brilliant hues

NOSE: intense, aristocratic, complex with notes of small fruits, liquorice and sweet tobacco

TASTE: enveloping, rich with silky tannins which accompany the sensation of body and fullness

ACCOMPANIES: roasts, tagliolini with truffle, wild game, well-matured cheeses

SERVING TEMPERATURE: 18° C

BOTTLE SIZES: 0,750 l. - 1,5 l. - 3 l.

CLOSURE cork

