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## Barbera d'Asti DOCG

### Le Orme "16 mesi"

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**VINTAGE:** 2017

**PRODUCER'S VINTAGE NOTES:** "The 2017 vintage was characterized by a long dry summer with very little rainfall. Therefore, in the vineyards, agronomic practices that allow us to preserve the freshness of the soil and the grapes were adopted. Exceptional work was done to oxygenate the roots and avoid the loss of leaves which were necessary to provide shade and protect the berries from direct sunlight. The period of thinning was also delayed in order to minimize any chance of damage to the grape clusters. In order to maintain elegance, freshness and to avoid an excessive alcohol gradation, the harvest took place approximately ten days early compared to the normal harvest period. Le Orme 2017 is an excellent vintage. Barbera, more than other vines, thrives in these climatic conditions as long as the precautions mentioned above are taken in the management of the vineyards."

*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

**REFINEMENT:** minimum of 16 months refinement before released for sale on the market

**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

**ALCOHOL:** 13.52% | **ACIDITY:** 5.80 g/l | **PH:** 3.50

**SERVING TEMPERATURE:** 18° C

**BOTTLE SIZES:** 0,375 L - 0,750 L - 1,5 L - 3 L

**CLOSURE:** cork

