

Barbaresco DOCG

Asili

VINTAGE: 2017

PRODUCER'S VINTAGE NOTES: "The 2017 vintage has been characterized by a long summer season with very little rain. In the vineyard, we have thus adopted agronomic practices that would enable us to preserve humidity in the soil and the freshness of the grapes. Special work on the soil has been done to oxygenate the roots, we have avoided de-leafing to prevent direct sunlight from hitting the bunches, keeping them from having burns, and we have delayed the thinning of the leaves so as to not risk damaging the bunches. Lastly, in order to ensure elegance, freshness and avoid excessive alcohol content, we have started harvesting ten days before the usual date. (20 /27 September). Elegant sweet flavour, excellent structure and silky tannins are the distinctive traits of 2017 Barbaresco wines " *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 "SustainableWine"

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

