

Barbaresco DOCG

Asili

VINTAGE: 2018

PRODUCER'S VINTAGE NOTES: "The 2018 vintage was characterized by a late winter / spring that experienced abundant snow and then rain: such conditions allowed the restoration of precious water reserve after a 2017 that experienced very little rainfall.

The vegetative stage began in the usual period, but the months of May and early June have sternly put the winegrower to the test, requiring prompt interventions with anti-mildew treatments and suitable agronomic operations aimed at maintaining the grapes' perfect health. The year continued with a hot and dry summer; but the abundant quantity of fruit required the elimination of excess bunches (thinning of 30-35%); this then allowed the ideal continuation of a balanced maturation. The ideal climate in the last weeks of the summer and the mild days and cool nights of September determined a gradual maturation and the development of strong and elegant aromas. Harvest began on October 7, collecting very healthy and perfectly ripe grapes. The wine expresses a fine bouquet, revealing strong characteristics of the terroir of origin. The harmonious, fresh and long taste is accompanied by silky tannins." *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 "Sustainable Wine"

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

