

Nizza DOCG

Montemareto

VINTAGE: 2020

PRODUCER'S VINTAGE NOTES: "The 2020 vintage began as a mild winter with little rainfall, especially snowy ones. The first part of spring was dry and sunny (March and April), which suggested an early vintage. But this forecast has been proven wrong: May and June have been particularly rainy which slowed down vegetative development, but this also allowed for an abundant accumulation of essential water resources for the summer season that has not been excessively hot and dry. What sets this vintage apart is the ideal climate during the most crucial stage: September has been mild and dry, and this enabled the grapes to grow healthily and reach perfect ripeness."

Stefano Chiarlo, winemaker

GRAPE VARIETY: Barbera

MUNICIPALITY: Castelnuovo Calcea

HILL: Montemareto

EXTENSION: 4 Ha

VINEYARD EXPOSURE: South-east

SLOPE: 40-50%

SOIL: calcareous Sant'Agata marl with layers of "Asti" sands.

The sedimentary soil has marine origin; it formed 8/9 million years ago and has a significant presence of fossils

VINEYARD ELEVATION: 230-280 m asl

VINE TRAINING: Guyot and low spurred cordon

VINES PER HECTARE: about 5,000

YIELD: thinning out of excess bunches in late summer, leaving 6/7 bunches per vine

HARVEST: manual

VINIFICATION: in stainless steel tanks, 10/12 days of maceration in contact with the grape skins with soft pumping over
Malolactic fermentation in stainless steel tanks

REFINEMENT: minimum of 18 months, 12 months of aging in large barrels and refinement in the bottle

COLOUR: intense and deep ruby red, with violet reflections

NOSE: wide, varied and very elegant. Red fruit, cherry, black cherry and small black fruits; the fruity scents are wrapped by a distinct floral note of violet. A slight spicy note endows greater complexity

MOUTH: remarkable fullness and breadth, hints of red fruit and the floral note echoed on the palate. A captivating wine thanks to the harmony of fresh sensations and velvety, fine tannins: the wine leaves a distinct impression thanks to the uniqueness of Montemareto's terroir

SERVING TEMPERATURE: 18 °C

PAIRING: pasta alla norma, fish soup, fillet with pepper, lamb

