

# Nizza DOCG

## Montemareto

### VINTAGE: 2022

**PRODUCER'S VINTAGE NOTES:** "The 2022 vintage made the effects of climate change unmistakably clear, putting younger vineyards and drier exposures to the test. Winter brought little precipitation and no significant snowfall, drastically reducing the soil's water reserves. Spring delivered only sporadic rain, offering just enough moisture to support the vine's early growth. The summer was marked by prolonged drought and high temperatures, interrupted only by a few isolated storms. Despite these extreme conditions, Barbera once again demonstrated its remarkable resilience. The vegetative cycle progressed smoothly, with all phenological phases occurring ahead of the seasonal average. The grapes were harvested in excellent sanitary condition, though yields were significantly reduced (~30%). Ripening came early, and in line with our stylistic approach, we began harvesting 10–12 days ahead of schedule, starting in the first ten days of September. Thanks to this decision, the wines show richness paired with striking aromatic and gustatory expressiveness. They offer a balanced interplay of structure and acidity, making them already harmonious and vibrant in their youth – with excellent aging potential." *Stefano Chiarlo, winemaker*

**GRAPE VARIETY:** Barbera

**MUNICIPALITY:** Castelnuovo Calcea

**VINEYARD:** 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

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

**SUSTAINABILITY CERTIFICATION:** Equalitas

**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

