

# Nizza DOCG

## Montemareto

### VINTAGE: 2023

**PRODUCER'S VINTAGE NOTES:** "The mild autumn of 2022 set the stage for a rainless winter, marked by drought-like conditions and above-average temperatures that persisted from January through April. It wasn't until May that the region saw scattered rainfall. June brought seasonal norms, but July triggered a sharp rise in temperatures, peaking at 40°C and causing moderate water stress. Rainfall in mid-August helped restore the balance between pulp and skin, allowing proper ripening to resume. Temperatures remained high through the end of September. Despite the challenges, Barbera once again proved its remarkable adaptability. The vine cycle progressed in a steady rhythm, with all phenological phases showing a slight advance. The weather conditions favored a skin-to-juice ratio tilted toward the skins, resulting in concentrated fruit and an intense phenolic profile. We began harvest 15 days earlier than usual to preserve the "Chiarlo style" – a hallmark of balanced wines where alcohol is never overblown, and elegance and freshness (acidity) are always present. The 2022 vintage is distinguished by wines with deep color, a rich bouquet of ripe fruit, and refined sweet notes. On the palate, they are full-bodied, velvety, long-lingering, and lifted by a surprising freshness."  
*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

