



Reyna Barbaresco DOCG

VINTAGE: 2016

PRODUCER'S VINTAGE NOTES: "The 2016 vintage will be remembered for a long time thanks to its outstanding excellence in terms of quality. It has been a harvest characterized by a weather that has followed the norm of the season, presenting no type of anomaly and allowing very healthy grapes to reach perfect and uniform maturation at standard time.

An appropriate thinning of bunches done by the end of August, has enabled the plant to channel all of its energy onto the few bunches on its last month, thus resulting in an excellent maturation aided by sunny days and cool nights. Harvest has been done at standard time (5-9 October). An outstanding vintage." Stefano Chiarlo, winemaker

GRAPE VARIETY: nebbiolo

SOIL: bluish-grey calcareous clay marl with good presence of microelements

VINEYARD EXPOSURE: southeast / southwest

METHOD OF CULTIVATION: Guyot

HARVEST: manual harvest, preceded by summer thinning of excess bunches of grape

VINIFICATION: in steel tanks. from 15 to 18 days of maceration with the skins, with a soft "shower" system of wetting the cap at a temperature between 32°C and 27°C.

AGING: minimum 2 years, aged from 9 to 12 months in medium / large casks before refinement in the bottle

COLOUR: gamet red with brilliant hues

NOSE: aristocratic, complex, of the utmost elegance

TASTE: Ethereal notes of small red fruits, rose petals and tea leaves
aristocratic, remarkable fine tannins and the finish is long, balanced full of flavour

ACCOMPANIES: risotto, braised veal shank, lamb with herbs

SERVING TEMPERATURE: 17-18° C

BOTTLE SIZES: 0,750 L - 1,5 L

CLOSURE: cork

