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## Reyna

### Barbaresco DOCG

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**VINTAGE:** 2017

**PRODUCER'S VINTAGE NOTES:** "The 2017 vintage has been characterized by a long summer season with very little rain. In the vineyard, we have thus adopted agronomic practices that would enable us to preserve humidity in the soil and the freshness of the grapes. Special work on the soil has been done to oxygenate the roots, we have avoided de-leaving to prevent direct sunlight from hitting the bunches, keeping them from having burns, and we have delayed the thinning of the leaves so as to not risk damaging the bunches. Lastly, in order to ensure elegance, freshness and avoid excessive alcohol content, we have started harvesting ten days before the usual date (20 / 27 September). Elegant sweet flavour, excellent structure and silky tannins are the distinctive traits of 2017 Barbaresco wines" *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:** garnet 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

