



Reyna

Barbaresco DOCG

VINTAGE: 2018

PRODUCER'S VINTAGE NOTES: "The 2018 vintage was characterized by a late winter / spring that experienced abundant snow and then rain: such conditions allowed the restoration of precious water reserve after a 2017 that experienced very little rainfall. The vegetative stage began in the usual period, but the months of May and early June have sternly put the winegrower to the test, requiring prompt interventions with anti-mildew treatments and suitable agronomic operations aimed at maintaining the grapes' perfect health. The year continued with a hot and dry summer, but the abundant quantity of fruit required the elimination of excess bunches (thinning of 30-35%): this then allowed the ideal continuation of a balanced maturation. The ideal climate in the last weeks of the summer and the mild days and cool nights of September determined a gradual maturation and the development of strong and elegant aromas. Harvest was carried out between October 5 and 10, collecting very healthy and perfectly ripe grapes. The wine expresses a fine bouquet, revealing strong characteristics of the terroir of origin. The harmonious, fresh and long taste is accompanied by silky tannins." *Stefano Chiarlo, winemaker*

GRAPE VARIETY: nebbiolo

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

