



Reyna Barbaresco DOCG

VINTAGE: 2019

PRODUCER'S VINTAGE NOTES: *"The autumn-winter season began with heavy rain in November and moderate snowfall in December; the weather was dry from January until early February, when snowfall was experienced. These conditions allowed for the accumulation of an excellent water reserve that proved to be invaluable for the summer season. February and March were characterized by a mild and dry weather; April and May experienced abundant rain that rebalanced the vegetation of the vines, resulting in different germination between the upper and lower parts of the hills. May and June were characterized by a hot and dry weather that registered averagely higher temperatures for a brief period. The unusual and abundant rain in the beginning of July was followed by a mild and dry summer season, decidedly favoring gradual maturation. September and early October have been crucial: an ideal climate and a remarkable diurnal temperature variation have distinguished this vintage, making it an "Exceptional" one. Harvest was carried out from 12 to 17 October, in line with a super classic vintage, yielding lesser grapes characterized by excellent quality."* 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 years of which at least from 9 to 12 months in medium / large barrels before ageing in 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 sweet spice 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

