



Reyna Barbaresco DOCG

VINTAGE: 2021

PRODUCER'S VINTAGE NOTES: "If finally snowed. The earlier part of the year saw both rain and snow, which piled up to a height of 60cm among the vineyards of the Langhe. March saw no rainfall and temperature remained above average, prompting an early start of vegetation. Such conditions led us to expect another hot vintage and early harvest, but we were proven wrong: temperatures in April and May were cold, slowing down the early vegetative development. In mid-May, the signs seemed to point to a later harvest, instead: the vines were growing slowly, temperatures were quite low during the night and the wind was always cold. In the first week of June all varieties were in full bloom, with some Nebbiolo and Barbera buds already set. The last two weeks of the month were hot, characterized by temperatures within seasonal average and storms that brought 20-30 mm of rainfall. June marked the beginning of a long, hot (but not torrid) and dry summer that lasted until September, with milder temperatures during the day. Harvest took place right on schedule, on October 3rd, with grapes in spectacular health and ripeness – conditions this perfect are rare. Despite a spring marked by changing weather, the ideal conditions that followed resulted in an outstanding vintage, worthy of 5 stars. This 2021 vintage boasts great character, longevity, and beautifully refined, 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 of which at least from 9 to 12 months in medium / large barrels before ageing in 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 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

