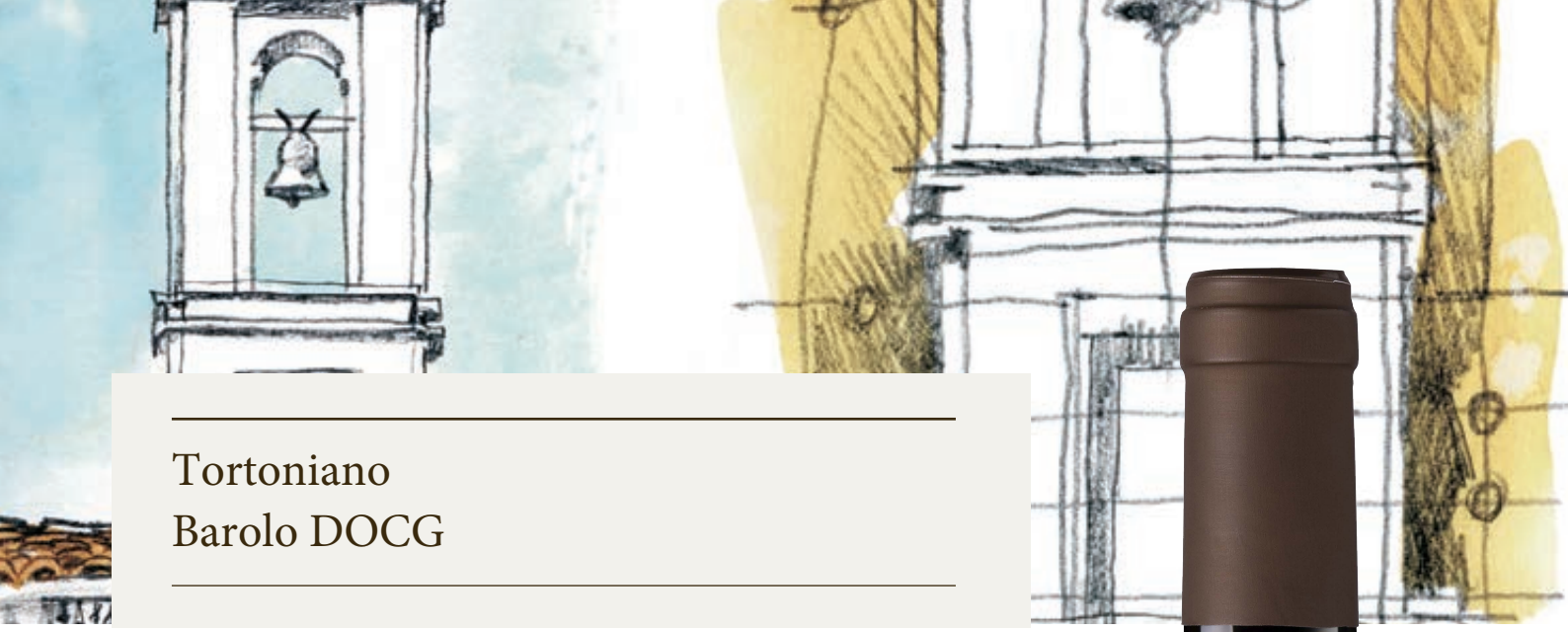

Tortoniano
Barolo DOCG

VINTAGE: 2020
PRODUCER'S VINTAGE NOTES: "The 2020 vintage began as a mild winter with little rainfall, especially snowy ones. The first part of spring was dry and sunny (March and April) suggesting an early vintage. But this forecast was proven wrong: May and June have been particularly rainy, slowing down vegetative development. Such conditions also allowed for the accumulation of water reserve for the summer season, which has not been excessively hot and dry. What sets this vintage apart is the ideal climate during the most crucial stage: September was mild and dry, allowing the grapes to grow healthily and reach perfect ripeness. 2020 has generally been an abundant year in terms of production, but thanks to the thinning operations now usually carried out in late August, the quantity harvested went back to standard levels, further elevating fruit quality. Mid-August to late September experienced sunny days and excellent diurnal temperature variations, which are typical conditions for "outstanding vintages" as they allow for the slow but steady maturation of tannins." Stefano Chiarlo, winemaker

GRAPE VARIETY: nebbiolo
SOIL: calcareous marl clay of sedimentary marine origin from the Tortonian period (9 million years ago); 12% active limestone and a basic Ph. Significant presence of microelements, specifically magnesium and manganese
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 31°C and 27°C.
AGING: minimum of 3 years, aged from 18 to 24 months in average-sized oak casks before refinement in the bottle
COLOUR: garnet with brilliant luminous hues
NOSE: inviting, complex with notes of rose petals , juniper berries and fine spices
TASTE: ample, good structure with a silky texture of tannins which already give a surprising harmony at 4/5 years from the harvest. Remarkable elegance and persistence
ACCOMPANIES: fettucini with porcini, Barolo brased pidgeon, well-matured cheeses
SERVING TEMPERATURE: 17-18° C
BOTTLE SIZES: 0,375 L. - 0,750 L. - 1,5 L.
CLOSURE: cork

SUSTAINABLE WINERY 3E EQUALITAS