



Barolo DOCG Cerequio

VINTAGE: 2021

PRODUCER'S VINTAGE NOTES: "Winter finally delivered its share of snow, with the early months of the year bringing rain and snowfall that blanketed the Langhe vineyards with up to 60 centimeters of accumulation. March was dry, with temperatures consistently above average, prompting an early start to the growing season. At first glance, it appeared we were heading toward another warm and accelerated vintage, but this would not ultimately be the case. Cooler conditions in April and May counteracted the early growth, restoring balance to the vines. From early June, a prolonged period of warm and dry – never excessively hot – weather began and continued into September, when daytime temperatures moderated. The final two weeks of August were dedicated to meticulous thinning, leaving only 6 to 8 clusters per vine, each no heavier than 250 grams. Where necessary, additional adjustments were made by trimming wings and tips of the clusters to focus on quality. September and early October proved decisive for the exceptional quality of the vintage. The dry, sunny weather, coupled with significant diurnal temperature variation, facilitated a slow and consistent ripening of the polyphenols and tannins. Harvest occurred within the classic timeframe, between October 10th and 12th, with grapes displaying impeccable health and ideal ripeness – conditions this perfect are rare. Despite an initially unpredictable spring, the subsequent perfect weather patterns culminated in an outstanding vintage, earning the 2021 season a 5-star distinction for its exceptional quality. The wine's bouquet is already showing its distinctive character, complexity, and elegance, even in its youth. On the palate, it offers a tightly woven structure of fine, silky tannins, remarkable balance, and an extraordinary, lingering finish. The 2021 vintage, much like 2016 and 2010, promises great longevity." *Stefano Chiarlo, winemaker*

GRAPE VARIETY: nebbiolo

MUNICIPALITY: La Morra - Barolo

FIRST VINTAGE PRODUCED: 1988

VINEYARD: Cerequio

SURFACE AREA OF THE VINEYARD: 3 Ha

YEAR PLANTED: 1972- 1990

SOIL: Calcareous-clayey marls of marine sedimentary origin, dating back to the Tortonian era (9 million years ago). Characterized by basic pH level, poor in organic substances, but rich in microelements such as magnesium and especially manganese

VINEYARD EXPOSURE: south-southwest

VINEYARD ELEVATION: 320 AMSL

METHOD OF CULTIVATION: Guyot

VINES PER HECTARE: 4.500

YIELD: thinning of excess bunches at end of summer, leaving an average of 5/6 bunches per vine

HARVEST: manual harvest

VINIFICATION: fermentation in 55 hl oak vats. fermentation for 20 days with the skins with a soft "shower" system of wetting the cap at a temperature between 30°C and 27°C. Malolactic vat fermentation

REFINEMENT: minimum of 3 years. Aged for 2 years in average-sized oak casks before refinement in the bottle

COLOUR: ruby and gamet red with brilliant hues

NOSE: complex, great character with notes of mature fruits, mint, eucalyptus, gentian and fine spices

TASTE: a rich palate in structure with a tight weave of fine tannins, standing out for its elegance and harmony which highlights this truly unique Barolo cru

ACCOMPANIES: roasts, tagliolini with truffle, wild game, well-matured cheeses

SERVING TEMPERATURE: 18° C

BOTTLE SIZES: 0,750 L - 1,5 L - 3 L - 5 L

CLOSURE: cork

