



Tortoniano

Barolo DOCG

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 7th 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." 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. 1 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: gamet 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

