Tortoniano
Barolo DOCG Riserva

VINTAGE: 2019
PRODUCER'S VINTAGE NOTES: "The autumn-winter season began with heavy rainfall in November and moderate snowfall in December, followed by a dry January. A couple of snowfalls in early February helped build an excellent water reserve, which proved invaluable during the summer. February and March brought mild, dry weather, which changed in April and May with abundant rains that helped balance the vine growth, which had shown uneven budding between the higher and lower parts of the hills. May and June were warm and dry, with above-average temperatures for a brief period. An unusual and significant rainfall in early July, followed by a mild and dry summer, contributed greatly to a gradual ripening process. The crucial months of September and early October saw ideal conditions, with notable temperature differences between day and night, marking this vintage as "Exceptional." The harvest took place from October 11 to 17, adhering to the typical timeline of a truly classic vintage. The yield was low in quantity but outstanding in quality." Stefano Chiarlo, Winemaker

GRAPE VARIETY: nebbiolo
SUSTAINABILITY CERTIFICATION: Equalitas

TECHNICAL NOTES: Our Tortoniano Riserva is a Barolo Riserva crafted from the finest selection of high-quality grapes from the Tortonian geological area. It is primarily sourced from the renowned Cerequio cru (1 hectare out of 2), with the remainder coming from surrounding vineyards. Its aging process – 30 months in medium and large barrels, followed by a minimum of 30 months in the bottle – ensures the classic profile of this wine. It offers a delightful blend of smooth tannins, and with time or after decanting, it reveals surprising notes of spice, tobacco, and licorice

ACCOMPANIES: roast pigeon with foie gras sauce and black cabbage
SERVING TEMPERATURE: 17-18° C
BOTTLE SIZES: 0,750 L.
CLOSURE: cork

SUSTAINABLE WINERY 3E EQUALITAS