

Nizza DOCG

Cipressi

VINTAGE: 2021

PRODUCER'S VINTAGE NOTES: Snow has finally fallen. The earlier part of the year has seen rain and snow, which piled up to a height of 60cm among the vineyards of Langhe. March has not experienced rain and temperatures have always settled above average, prompting an early start of vegetation. Such conditions led us to expect another early and hot vintage, but we would be proven wrong. Temperatures in April and May had been cold, slowing down the early vegetative development. In mid-May, the vintage seemed to be a late one: 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 bud already set. The last two weeks of the month had been 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, which was distinguished by milder temperatures during the day. The last two weeks of August were dedicated to the thinning of the most lush vineyards. Harvest was carried out during the usual period, yielding healthy and outstandingly ripe grapes that reached utterly perfect yet extremely rare conditions. Despite the significant climatic variations experienced in spring, 2021 turned out to be an outstanding vintage thanks to the excellent weather conditions that followed.

Stefano Chiarlo, winemaker

GRAPE VARIETY: barbera

FIRST VINTAGE PRODUCED: 1996

VINEYARD: site at Castelnuovo Calcea - Mombercelli

SURFACE AREA OF THE VINEYARD: 15 ha

YEAR PLANTED: several vineyards have an average age of 20 years

SOIL: layers of 'Astian sands' on layers of Sant'Agata Fossili Marls. Clayey-calcareous marl of marine sedimentary origin, with good presence of silt and sand, rich in microelements, particularly magnesium

VINEYARD EXPOSURE: southeast to southwest

VINEYARD ELEVATION: 230-280AMSL

METHOD OF CULTIVATION: Guyot and low spurred cordon

VINES PER HECTARE: approximately 5,000

YIELD: very low yield; thinning of excess bunches at end of summer; leaving an average of 7/8 bunches per vine

HARVEST: manual harvest

VINIFICATION: in steel tanks. 10/12 days of maceration with the skins, with a soft "shower" system of wetting the cap. Malolactic fermentation in steel **REFINEMENT:** minimum of 18 months. Aged for 12 months in large oak casks before refinement in the bottle

COLOUR: bright ruby red

NOSE: surprising for its clarity and elegance with hints of violet, blackberries, raspberries, and spicy sweet notes

TASTE: full, well-structured, harmonious; an impressive wine with its fresh softness and final savory and round flavor

ACCOMPANIES: cured meats, pasta with meat sauce, risotto, fillet, guinea fowl, medium-aged goat cheeses

SERVING TEMPERATURE: 16-18° C

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

CLOSURE: cork

