

BARBERA D'ASTI DOCG

Le Orme



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

AREA OF ORIGIN: a selection from several vineyards in the South Aegean, with particular reference to the vineyards of La Court estate and Montemareto in Castelnuovo Calcea, La Serra in Montaldo Scarampi and Costa delle Monache in Agliano

SOIL: light coloured earth of a sedimentary origin, designated "Astian Sands", rich in lime and microelements

METHOD OF CULTIVATION: Guyot and low set cordon spur

HARVEST: manual harvest

VINIFICATION: fermentation in steel tanks. 10 days of maceration with the skins, with a soft "shower" system of wetting the cap at a temperature between 32°C and 27°C. Malolactic fermentation in steel

COLOUR: ruby red with hues of violet

NOSE: elegant and intense, with notes of fresh mature red fruit, such as cherry and currant

TASTE: harmonious, with good structure and roundness, beautiful savoury finish

ACCOMPANIES: pasta with tomato, pizza, Livorno style fish, white meat

SERVING TEMPERATURE: 18° C

BOTTLE SIZES: 0,375 l. - 0,750 l. - 1,5 l. - 3 l.

CLOSURE: cork

