

Michele Chiarlo, La Court, Nizza Barbera d'Asti Superiore 2015



A richly textured wine with nuances of coffee and chocolate together with red fruit flavours, elegant and beautifully balanced.

Producer Note

Michele Chiarlo is one of Piedmont's most prestigious winemakers, producing outstanding wines from some of the most exceptional sites in Piedmont, including Barolo's world famous Cannubi and Cerequio vineyards. Founded in 1956 by Michele Chiarlo and now run by his sons Alberto and Stefano, the Chiarlo philosophy "is to capture the terroir" and with judicious use of oak they develop some wines for ageing and some which can be enjoyed earlier. Their stunning collection of Barolo and Barbera wines consistently receive 90+ points from Wine Advocate, James Suckling and Wine Enthusiast.

Vintage

A not excessively cold winter, but heavy rain and snow created an abundant water reserve. A mild spring led into a warm summer with a complete absence of rain from mid-June until 10th August, which contributed to the grapes' perfect ripeness. September saw excellent diurnal temperature differences leading to the development of vibrant aromas and excellent phenological ripening of the red grapes. 2015 is being hailed as one of the greatest vintages of the last two decades.

Vineyard

The grapes come from the La Court vineyard. A prestigious site originating from the 1800s, the single parcel covers three hectares. The vineyard has a southeast to south western exposures at 240 metres above sea-level and produces very low yields. The vines are Guyot trained. The soils are designated as 'Artisane Sands' which consist of calcareous clay marl of sedimentary marine origin with high lime and sand content. They produce ample, intense and elegant wines with good structure and longevity. Manually harvested.

Winemaking

The grapes were fermented on the skins in 55 hectolitre oak barrels for 15 days at controlled temperatures of between 27° to 30°C. A gentle shower system of submerging the cap was used to extract flavour, colour and structure. Malolactic fermentation took place in stainless steel tanks. The wine was refined for 30 months. Oak maturation lasted for 12 months: 50% in 55 hectolitre French oak barrels and 50% in Allier oak barriques, followed by a further 18 months in bottle prior to release.

Tasting Note

An appealing and structured wine, which is complex and elegant with layers of black cherry, cocoa and coffee. Harmoniously balanced, it has a velvety palate and a long, silky finish. Its richness and elegance places it amongst the finest wines in Chiarlo's portfolio.

Grape

Barbera 100%



Winemaker:	Stefano Chiarlo & Gianni Meleni
Region:	Piedmont
Sub region:	Nizza
Country:	Italy
Alcohol:	14%
Body Value:	D (A is light, E is full bodied)
Residual Sugar:	0
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/No
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5240315A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Natural Cork