Michele Chiarlo

A rare and exquisite 100% Nebbiolo Riserva , the 2016 vintage stands out for its balance, complexity, and outstanding aging potential, making it a treasure for collectors and enthusiasts.

Barolo Cerequio Riserva 2016

Piedmont, Italy

Alcohol :14,00 %

Composition: 100% Nebbiolo

Region and Vineyards

The **Cerequio cru**, located between **La Morra** and **Barolo**, is one of the most revered sites in Piedmont, spanning **3 hectares** at an elevation of **320 meters above sea level** . The vineyard features **calcareous marl soils** of **Tortonian and Helvetian origins**, enriched by minerals such as **magnesium** and **iron** but low in organic matter. These soils, combined with a **south-southwest exposure**, ensure optimal conditions for the slow and even ripening of Nebbiolo.

The vines, planted between **1972 and 1990**, are cultivated using the **Guyot method**, with strict thinning practices to maintain a low yield of **5-6 bunches per vine**, concentrating the flavors and enhancing the quality of the fruit.

Winemaking

The **2016 growing season** followed a classic climatic pattern with a balanced progression, from a mild spring to warm summer days and cool nights. This allowed for slow and even ripening, perfect tannin development, and a vibrant aromatic profile. The harvest occurred from **October 6-12**, marking a vintage of exceptional quality and balance.

After manual harvesting, the grapes were fermented in **55-hectoliter oak vats** with a **20-day maceration on the skins**. A gentle **"shower" system** was employed to maintain the cap's moisture during fermentation, conducted at controlled temperatures between **30°C and 27°C**. Post-fermentation, the wine underwent malolactic fermentation in vats before being aged for **2 years in medium-sized oak casks** and an additional **1 year of bottle refinement**.

Tasting Notes

- **Color**: Ruby red with garnet highlights and brilliant clarity.
- **Aroma**: Elegant and complex, with layers of **mature red fruits**, **mint**, **eucalyptus**, **gentian**, and subtle hints of **spices**.
- **Palate**: Full-bodied and richly structured, with fine, tightly woven tannins. The wine's harmony and persistence are complemented by a long and refined finish, epitomizing the character of the Cerequio cru.

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Did You Know?

The **Cerequio Riserva 2016** is produced under the **V.I.V.A Sustainable Wine program**, ensuring environmentally conscious practices throughout its production. This commitment reflects Michele Chiarlo's dedication to preserving the terroir for future generations.

Wine Pairing Ideas

- **Roasted Game Meats**: The robust flavors of venison or wild boar are enhanced by the wine's structure and complexity.
- **Tagliolini with White Truffle**: Its earthy and aromatic notes pair exquisitely with the luxurious flavors of white truffle.
- **Aged Cheeses**: Pair with Parmigiano Reggiano or Castelmagno for a perfect balance of richness and refinement.
- **Braised Lamb Shank**: The savory depth of braised lamb harmonizes beautifully with the wine's fruit and spice profile.

Robert Parker (RP) : 95 Points (2016)

The 2016 vintage is still young but is not too far away from its prime drinking window. Held back for more aging at the winery, the Michele Chiarlo 2016 Barolo Riserva Cerequio has only begun to turn away from primary intensity. There are aromas of dried fruit and pressed rose that follow a long, polished mouthfeel. This is a full-bodied effort from Cerequio with rich fruit weight and spicy oak tannins.