

Michele Chiarlo

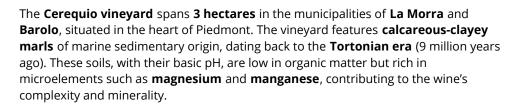
Michele Chiarlo Barolo Cerequio 2018 is a sublime representation of one of Barolo's most prestigious crus, blending elegance, structure, and complexity from the renowned Cerequio vineyard.



Barolo Cerequio 2018

Piedmont, Italy

Region and Vineyards



With a **south-southwest exposure** and an elevation of **320 meters above sea level**, the site ensures optimal sun exposure and diurnal temperature variations, fostering the slow, even ripening necessary for Nebbiolo. The vineyard is cultivated using the **Guyot training system**, yielding a low number of bunches per vine (average of 5-6) to enhance concentration and quality.



The 2018 growing season began with abundant snow and rain, replenishing water reserves after a dry 2017. While spring posed challenges with rain and mildew, careful vineyard management ensured the health of the grapes. A hot, dry summer was followed by mild September conditions, allowing for slow, balanced ripening. The grapes were harvested manually between **October 6-10**, achieving perfect ripeness.

Fermentation occurred in **55-hectoliter oak vats**, with a maceration period of **20 days** on the skins. A gentle **"shower" wetting system** was used to maintain cap moisture at controlled temperatures between **30°C and 27°C**. Malolactic fermentation was completed in vats. The wine was then aged for **2 years in medium-sized oak casks** before a further **1 year of bottle refinement**, resulting in a total aging period of at least 3 years.



Alcohol:14,00 %

Composition: 100% Nebbiolo







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Tasting Notes

- **Color**: Ruby red with garnet highlights and brilliant hues.
- Aroma: A complex bouquet with notes of mature red fruits, mint, eucalyptus, gentian, and fine spices.
- **Palate**: Richly structured, with a tightly woven tannic frame. The wine is distinguished by its elegance, harmony, and remarkable persistence, reflecting the unique characteristics of the Cerequio cru.

Did You Know?

The **Cerequio cru** is often considered one of Barolo's "Grand Crus," producing wines of unparalleled finesse and complexity. Michele Chiarlo has been crafting Barolo Cerequio since its first vintage in **1988**, showcasing the best of this extraordinary vineyard.

Wine Pairing Ideas

- **Roasted Game Meats**: The wine's tannins and structure complement the robust flavors of wild game.
- **Tagliolini with White Truffle**: Its earthy and spicy notes enhance the aromatic complexity of truffle dishes.
- **Mature Cheeses**: Aged cheeses like Parmigiano Reggiano bring out the wine's depth and elegance.
- **Braised Veal Shank**: The rich, savory flavors harmonize with the wine's fruit and spice profile.



Robert Parker (RP): 95 Points (2018)

The Michele Chiarlo 2018 Barolo Cerequio opens to a pretty lacework of aromas with smaller berry fruits, crushed stone, rusty nail, pressed lilac or blue flower and a dusting of spicy licorice powder. The bouquet is vertical and tight, leading to a very precise succession of varietal tones that flavor the wine's polished finish. The Cerequio has ample power as well, with etched tannins that grip this Nebbiolo firmly to the palate.



Wine Enthusiast (WE): 96 Points (2016)

Fragrant purple flower, dark-skinned berry, chopped mint and pipe tobacco are just some of the aromas you'll find on this captivating red. The delicious palate combines structure, finesse and earthiness, delivering juicy Marasca cherry, black raspberry, licorice and truffle framed in taut, fine-grained tannins. Fresh acidity keeps it youthfully focused and well balanced. Drink 2024–2036. *Cellar Selection* (KO)



James Suckling (JS): 95 Points (2016)

Loads of roasted chestnuts, glazed cherries, licorice and dried rosemary. Excellent depth and concentration here; think dried berries and forest floor. Tightly strung with raw, powerful tannins and lots of flavor. Long and chewy on the finish. Drink from 2024.



