

Barolo DOCG Roncaglie - Chionetti

CHIONETTI

The Producer:

The history of the Chionetti family has been linked to the vine from the 19th century. The turning point came in 1912 when Giuseppe Chionetti bought the farm in a suitable area for vineyards in San Luigi in the town of Dogliani. Starting from this moment the Chionetti family linked its own name with the Dolcetto wine they were selling to the biggest traders of the area. Gradually the sale of bottled wine, and consequently the Chionetti name, were established. Andrea then, the son of Quinto, decided to explore the potential of their vineyards and, as a result, they start to produce three crus: Sorì Briccolero, San Luigi, Vigna la Costa.

The Wine:

Grape(s): 100% Nebbiolo
Area: Roncaglie is a cru in La Morra municipality; the vineyard has been planted at an altitude of about 300 mts a.s.l.
Harvest: Harvest in October
Vinification: Alcoholic fermentation in oak vats.
Ageing: Ageing in big French oak barrels not toasted. The wine is not filtered

Tasting Notes:

- The colour is ruby red, slightly opalescent. When young, the nose has fruity and floral notes such as peach and marasca cherry and dried rose, hints of spices and liquorice.
- The taste is important, with a dense but well balanced and elegant tannic structure; a fresh final.

Code: 2307
ABV: 14%
Pack: 6x75cl
Vegan: Yes
Vegetarian: Yes
Organic: Yes - not certified
Closure: Cork
Awards: DWWA 2023 silver 93PTS

