



CAREMA DOC

Patli 2020



Vineyards are cultivated between 300 and 600 mt above sea level, on centuries old terraces supported by dry stone walls on rocky amphitheater of Carema town in province of Turin (Piedmont, north-west of Italy). The grapes are 100% Nebbiolo (Picotendro biotype) from vines which are on average 50 years old and are trained using the ancient 'pergola caremese' ('topia' in local dialect) method in a small and particular sub-area of Carema. The grapes were harvested and sorted manually in the end of October in small boxes of 20 kg.

The grapes were de-stemmed and pressed as soon as they arrived in cellar, and the must went into 10 hl concrete tank for spontaneous alcoholic fermentation. The must was pushed down manual once or twice daily until the end of fermentation. The maceration on the skins lasted till ending of December 2020, when after the racking and the pouring off, the wine was put in one exhausted tonneau.

The wine undergone spontaneous malolactic fermentation and immediately after was racked in early summer 2021 with slight sulphiting.

From its first days in barrel, and following repeated tastings from a single tonneau, this wine demonstrated a truly distinct personality, a unique bouquet and flavor profile that felt worthy of its own bottling. Originating in a parcel that is also home to a colony of long-haired black cats, as depicted on the label, the wine was affectionately named Patli, a local dialect term referring to a thick-haired animal.

The wine, after about 15 months of aging in tonneau, continued to refine in stainless steel tanks for the last 5 months until bottling in September 2022, without filtration.

N° 640 75 cl Burgundian bottles and 10 150 cl Burgundian magnums were obtained.

The bottles were labelled, numbered and capsulated with garnet shellac by hand. No added oenological additive with the exception of sulphur dioxide in minimum quantities.

Climate vintage 2020:

One of the warmest and dry winters of all time led to a very mild start to the year in the absence of rainfall, with early flowering, to then fall back in a very cool spring. The summer was initially very hot and dry, then passing to average temperatures and flowing into a mild and rainy autumn.

The harvest was less abundant than the previous one for a lower fertility but of good quality.

A wine of great depth and complexity while maintaining great approachability and immediate drinkability:

it is elegant and structured at the same time, with very refined tannins, well balanced and supported by a good acidity, mineral, savory, long and persistent comeback.

Analytical data:

Alcohol: 14 % - Acidity: ~ 5,7 g/l - Total sulfur dioxide: ~ 50 mg/l