



CAREMA DOC

Sumiè 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). Sumiè is the dialectal term to indicate the largest and most load-bearing wooden pole of the Caremese pergola ("topia"), the one that rests at the front on the stone pilun ("pylon") or pole of other material.

The grapes are 100% Nebbiolo (Picotendro biotype) from vines which are on average 50 years old and are trained using the ancient 'pergola caremese' ('topie' in local dialect) method. The grapes for Sumiè wine always come from all the vineyards suitable for the production of Carema wine spread across the different areas of the municipality.

The grapes were harvested and sorted manually in the middle 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 15 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 exhausted tonneau and barrique.

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

The wine, after the first 12 months of aging in tonneau, has continued to age in concrete tank for the last 8 months until bottling in September 2022, without filtration.

N° 2110 burgundian bottles of 75 cl and 44 burgundian magnum of 150 cl were obtained.

The bottles were labelled, numbered and capsulated with red 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 very elegant and refined vintage, which gave rise to a wine in perfect "Carema style": a crystalline wine with notable gustatory tension due to a marked acidity and excellent savory, the fruit is very intact and crunchy, the measured and airy body leads to compulsive drinking and fulfilling. His expressive parable is just beginning.

Analytical data:

Alcohol: 13 % - Acidity: ~ 6 g/l - Total sulfur dioxide: ~ 55 mg/l