



2017 VINTAGE: RICH AND FASCINATING

The 2017 vintage is the embodiment of the classic definition of Barolo: rich and fascinating.

WEATHER CONDITIONS

Winter was mild, with only a few snowfalls; February was decidedly wetter than the average over the previous decade. Spring was marked by enough rain to guarantee excellent water reserves, with 350 mm of rainfall being recorded during the entire year compared to an average of 680 mm. The 2017 can be defined as a precocious vintage, with early vegetative development of the vine due to higher-than-average seasonal temperatures.

Between April 19 and 22 a sharp reduction in temperatures was recorded all over Italy, especially during nighttime hours. Frost damage was suffered in vineyards at the bottom of valleys in the Langhe too, as well as on cooler slopes. This was certainly the most difficult time of the year, but fortunately our vineyards were not affected thanks to their good positions on medium-high hillsides.

Numerous anticyclones passed over between May and the end of August, ensuring fine weather and steady temperatures. Organic farming was facilitated by the excellent conditions in terms of plant protection guaranteed by the settled meteorological situation, and no particular vineyard management issues are therefore to be reported. Temperatures dropped appreciably to nearer seasonal averages starting from the first week in September, with considerable differences between day and night. Two days of rain - around 25 mm - early in September were crucial for the grapes as they were ripening. Red wine grapes such as Nebbiolo and Barbera with medium-long vegetative cycles benefited in particular, with highly complex polyphenolic profiles being recorded when compared to other particularly rich vintages. As a matter of fact, better values were observed in this vintage in terms

of both quantity - accumulation of anthocyanins and tannins - and the extractability which is essential in long-ageing wines. Despite its being a precocious vintage, the vine's vegetative cycle (bud break-ripening) lasted around 185/190 days in 2017. It cannot therefore be defined as short when compared to other equally early vintages in which the cycle was decidedly shorter (c. 170 days).



VINEYARD

Changes in climate over recent years are treating us to an interesting, stimulating alternation of fresh and rich vintages. The 2017 developed along very normal lines and led - as already mentioned - to earlier ripening (in phenological terms too) than vintages such as the 2016 or 2018. The 2017 is not too dissimilar to the 2007, 2009, 2011 or 2015; all vintages which expressed themselves wonderfully after ageing in the bottle. In our opinion the most closely comparable is the 2009.

TASTING



BAROLO CASTIGLIONE 2017

Explosive, opulent, suave and immediate on the nose. Hints of plum, ripe black and red cherry, blackberry, sour cherry, rose petals, tobacco. Classic, rich and powerful

on the palate, with notes of Alpine herbs and a leather finish. Tannins already well-integrated.

BARBARESCO MASSERIA 2017

Rich, powerful, concentrated nose, with hints of ripe fruit. Fresh, bodied on the palate. Hints of red and black fruit (strawberry, blueberry and blackberry). Silky, soft tannins which are mature and well-integrated. Particular almond notes on the finish. Overall, very well-balanced, and elegant.



BAROLO BRUNATE 2017

Explosive, powerful and expansive on the nose. Fruity notes of plum, citron and grapefruit, along with spicy overtones. After several minutes in the glass the characteristic violet of the terroir of Brunate begins to come through. Full and intense on the palate. Soft, round, velvety tannins that are typical of the La Morra area. Licorice root noticeable on the finish.

BAROLO LAZZARITO 2017

Deep and fascinating on the nose. Notes of hay, cut grass, tobacco, white pepper and wild mint. Robust and muscular on the palate, with a taut, mineral finish. The tannins are typical of Serralunga: angular, austere and very deep. Appealing lingering sweetness on the finish.



BAROLO ROCCHES DI CASTIGLIONE 2017

Complex and elegant on the nose, showing mandarin, ripe red fruit and rose petals, with a hint of chamomile. Fresh and silky on the palate; well-balanced, mouth-filling and rounded. Big tannins that are already well-integrated. Long, lingering finish. We recommend decanting several hours before serving.

BAROLO RAVERA 2017

Weighty entry on the nose, conjuring up complex floral notes that open up in the glass after several minutes, with red fruit, chalk and white pepper standing out. Fine on the palate, with ripe red fruit sensations. Taut, compact tannins make this a very classic wine. Vibrant, vertical acidity. Extremely elegant and refined. We recommend decanting several hours before serving.



CONCLUSIONS

This year too we have managed to highlight the identity of the single terroirs with very different wines that are representative of their respective growing areas. The expression of the biodiversity of the terroirs is evident in the various crus of Barolo. In the glass, the opulent and typical notes of rich vintages such as this on the nose are pleasantly accompanied by an unexpected freshness on the palate. Standing out among the most fascinating characteristics of the 2017 Barolos and Barbarescos are the intensity and fullness of their bouquets, as well as their appeal on the mouth resulting from well-integrated, complex tannins. Although the 2017 is a very drinkable vintage, we are ready to bet on its excellent ageing potential.