

PAOLA OBERTO

Langhe Rosso doc

Clarascum 2024

Dedicated to Cherasco, on whose slopes overlooking Monviso lie our vineyards, named after the Roman-age village where the present town was founded in 1243. This wine is born from the union of the best Langa vines, Nebbiolo and Barbera, both endowed with a very marked and recognisable character. The tannic structure, garnet colour and spicy notes of Nebbiolo interpenetrate with the marked acidity, fruity notes and violet colour of Barbera, giving life to a soft and complex wine, of great drinkability. In this blend, the peculiarities of the two grape varieties meet and blend, being softened and enhanced.

Vineyard

Grape variety: Nebbiolo 50% and Barbera 50%
Vineyards: San Michele di Cherasco Altitude: 350 m a.s.l.
Exposure: South-West Soil: loamy-clayey, calcareous
Training system: espalier
Nebbiolo: Guyot - Planting density: 4000 vines/ha - Vineyard age: 7 years
Barbera: spurred cordon Planting density: 4600 vines/ha,
Vineyard age: 18 years
Dry pruning, green pruning, trellising and harvesting: manual

Vinification:

The two grape varieties are vinified separately, then blended a month before bottling. After careful manual harvesting in perforated boxes, the Barbera is crushed and destemmed, and fermentation takes place at a controlled temperature of around 26°C for 5-6 days. Then, after malolactic fermentation, the wine spends about 6 months in second and third passage barriques. After harvesting and crushing, the Nebbiolo is left to ferment and macerate for about 10 days in temperature-controlled stainless steel, then refined in second-passage tonneaux for about 6 months.

Tasting notes:

Ruby red in colour, the nose offers aromas of roses and sweet spices enveloped by distinct notes of red fruits. In the mouth it is soft and savoury at the same time, reminiscent of blackberry jam and morello cherry, with a fresh finish supported by delicate and elegant tannins. It can be drunk young, but a few years of ageing will make it even more harmonious and silky.

Pairings:

Its softness and fruity notes make it an excellent wine for tasty first courses, but thanks to its harmonious character it also goes well with meat dishes and medium-aged cheeses.

*Eco-sustainability: lightweight bottle => lower consumption of energy in production and fuel for transport
natural cork/agglomerate corks => 100% recyclable, negative CO2 balance (growth and production absorb more CO2 than processing and transport emit); use of renewable energy; 100% recyclable packaging
National Quality System for integrated Production*



National Quality System for
integrated Production SQNPI