

*Podere
Gianni Gagliardo*

BAROLO MONVIGLIERO 2021

MGA Monvigliero

GENERALE DESCRIPTION MGA MONVIGLIERO

Municipality: Verduno

25,51 Ha / 63 Acres

Subsoil: Sant'Agata Marls

Soil: evolved

84% vineyard, of which 87% Barolo

Altitude 220-310 meters above sea level / 720-1.100 ft

Best expositions: between South-East and South-West, passing through South

16 owners



PODERI GIANNI GAGLIARDO in Monvigliero

0,2556 Ha / 0,6316 Acres

Year of planting: 1973

Altitude: 290 meters above sea level / 951 ft

Exposure: South, South-West

Soil: clay loamy soil with a good amount of organic matter, well balanced and moderately fertile soil.

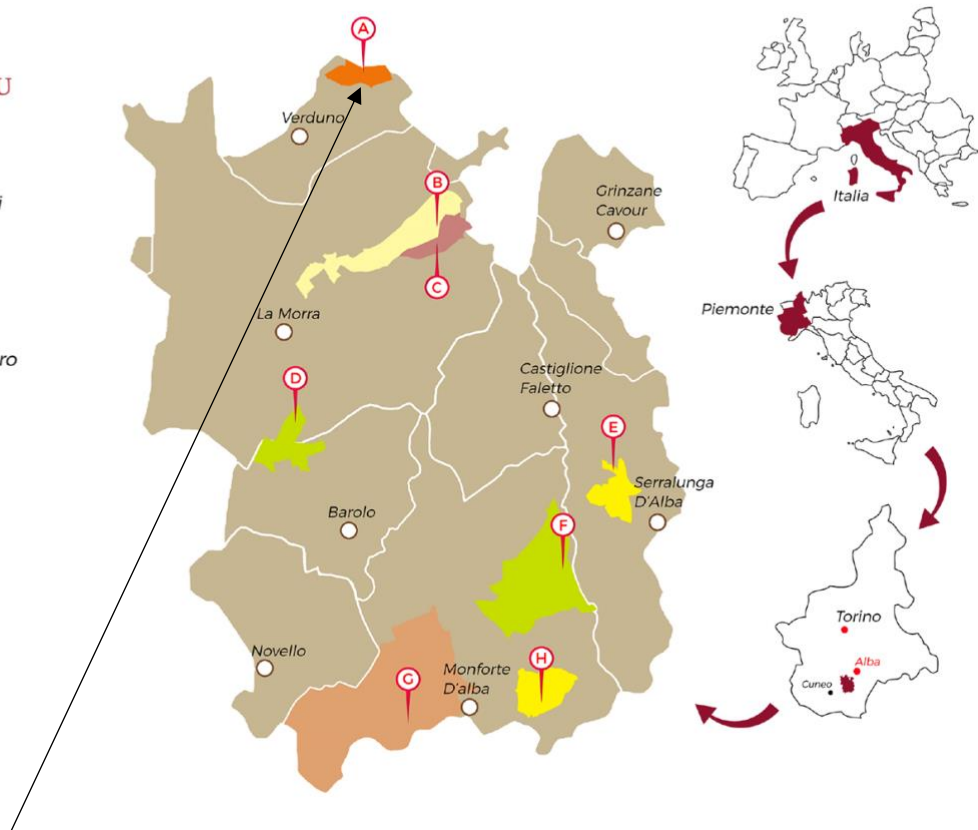
Number of plants: 1.250

Clones: Biotype Michet from 1973 therefore deriving from mass selection

Ripening period: early

I NOSTRI CRU

- A. Monvigliero
- B. Santa Maria
- C. Serra dei Turchi
- D. Fossati
- E. Lazzarito
- F. Castelletto
- G. Bricco San Pietro
- H. Mosconi



DETAILS

Vineyard acquired in 2014. A bit like Lazzarito, Monvigliero too has a very long vegetative cycle. In some years it germinates 10-15 days earlier than the average of the other vineyards. The health of the Monvigliero vineyard is always impeccable. It is a vineyard that must be protected from excessive sun.

MONVIGLIERO 2021 in THE VINEYARD

The 2021 vintage in Monvigliero could be described as one of the most balanced in recent years. It is a cru very well exposed to the sun and therefore generally warm. Here the early budding of the 21st was therefore further accentuated and exposed the shoots to some small frost damage in the south-east parcel of the vineyard. Fortunately, no damage that affected the progress of the vintage which developed with great balance and health. The grassing management technique made it possible to keep the soil moist even during the driest months, avoiding water and thermal stress typical of the vineyard. Also, in 2021 Monvigliero was the first vineyard to be harvested.

HARVEST DATE: **Ottobre 09th 2021**

MONVIGLIERO 2021 in THE CELLAR

The grapes dedicated to Monvigliero were 950 kg. They were harvested on October 9th and immediately pressed. Maceration lasted 12 days during which pumping over and delestage were carried out. The wine then underwent malolactic fermentation and was transferred to a single 500-liter 10-year-old tonneau. It remained there until July 2024, immediately before bottling. It was racked in the summer of 2022 and 2023.

TASTING NOTES

Ethereal and slightly herbal. Notes of blackberries, black tea, licorice, spices, cinnamon and bergamot peel, rosemary. Full body and ripe and enveloping tannins. Great progression.

FOOD MATCH

ITALIAN: Spaghetti with oven baked cherry tomatoes and sausage

UK: Turkey brine

USA: Clubhouse Sandwich

ASIAN: Sticky Chinese five spice chicken

SCORES

2021: 96/100 (Winescritic.com), 94/100 (JamesSuckling.com)

2020: 95/100 (Winescritic.com, James Suckling), 94 (Wine Enthusiast, Club Oenogique), 93 (Jeff Dunnuck, Apstein)

2019: 95/100 (Winescritic.com), 93/100 (Jamessuckling.com), 92/100 (Luca Maroni)

2018: 95/100 (Winescritic.com), 94/100 (Wine Advocate, Tom Hyland), 93/100 (Jamessuckling.com)

2017: 95/100 (Winescritic.com), 94/100 (JamesSuckling.com), 93/100 (Tom Hyland), 92/100 (Wine Advocate)

2016: 96/100 (Winescritic.com), 94/100 (Wine Advocate), 93/100 (JamesSuckling.com)

Total Production Barolo Monvigliero 2021 Poderi Gianni Gagliardo

605 numbered bottles and 25 Magnums

2021 by the Consortium

The two thousand and twenty-one vintage began with a mild winter, though plenty of rain and some snow ensured an excellent supply of water, which proved to be essential over the course of the rest of a vintage where rainfall was at its lowest level in recent years.

Plant growth resumed as per normal and in keeping with traditional timing, rather than early as happened last year, coping well as a result with the last cold snap at the beginning of spring and limiting frost damage to the newly-developed buds. Even the Nebbiolo variety, which is an early developer and therefore potentially more at risk, was not significantly affected by the drop in temperatures, with just slight damage limited to lower altitude vineyards. During the subsequent phenological phases it could be seen that the crop load was not too high - an estimated 10% lower than in 2020 -, reducing the need for green harvesting while allowing the yields provided for under production regulations to be reached.

A long period of fine weather began with spring and lasted throughout the summer, with recorded temperatures in line with averages for the time of year and without excesses, especially at night. Heavy storms in the first part of July reached their climax on the 13th, when part in particular of the area around Castellinaldo, Castagnito, Guarene and Canale was hit by a violent hailstorm, causing damage - some of it major - to vineyards. No damage was recorded to vineyards in the Barolo and Barbaresco growing areas though, and summer continued with little rainfall, contributing to what proved to be an excellent plant health and quality profile at harvest time.

The harvest began mid-September with the picking of the white wine grapes and Dolcetto. The former in particular showed excellent properties, with an optimal sugar content and strong acid profile that should preserve their freshness.

Dolcetto was one of the varieties with the best outcomes this vintage: its typically late bud break averted any late spring cold-related issues, and the absence of substantial day-night temperature variations in summer protected it from premature berry drop, resulting in the harvesting of healthy grapes with excellent properties.

The Barbera was picked in a perfect condition from both technological and phenological points of view in the last week in September. The very high sugar content and stronger acid profile than in the previous vintages, above-all in terms of malic acid, will combine to produce complex, long-lasting wines.

The harvesting of Nebbiolo began during the last days in September, peaking in the second week of October. The grapes were healthy, with optimal phenological maturity facilitated by the lower temperatures and the day-night variations observed from the second half of September on. In terms of quantity, crop loads were optimal and well-balanced, with visibly smaller berries than last year. These factors resulted in a strong polyphenol content, which is essential in order to produce wines of structure and balance intended for lengthy ageing.

In conclusion, we can say that despite the vintage being distinguished by a succession of significant climatic events, with late frosts, storms and hail in summer, as well as drought, remarkable results have been achieved in terms of the quality of the grapes, maybe partly due to the fact that the yields were not too high.