

Podere
Gianni Gagliardo

BAROLO LAZZARITO Vigna PREVE 2021

MGA Lazzarito

GENERAL DESCRIPTION MGA LAZZARITO

Municipality: Serralunga d'Alba

Etymology: from the lazaret that was placed here in ancient times

29,54ha / 73 Acres

Subsoil: Sant'Agata Marls

Soil: evolved

85% vineyard, of which 88% Nebbiolo

Altitude: 260-390 meters above sea level / 850-1.300 ft

Best expositions: South and West - North West

12 owners



PODERI GIANNI GAGLIARDO in Lazzarito

Mention **VIGNA PREVE** (monopole)

0,85Ha / 2 Acres

Year of planting: 1999, 2003, 2010

Altitude: 390 meters above sea level / 1.300 ft

Exposure: plateau

Soil: loamy soil with a good amount of limestone. Shallow, it needs a constant organic supply.

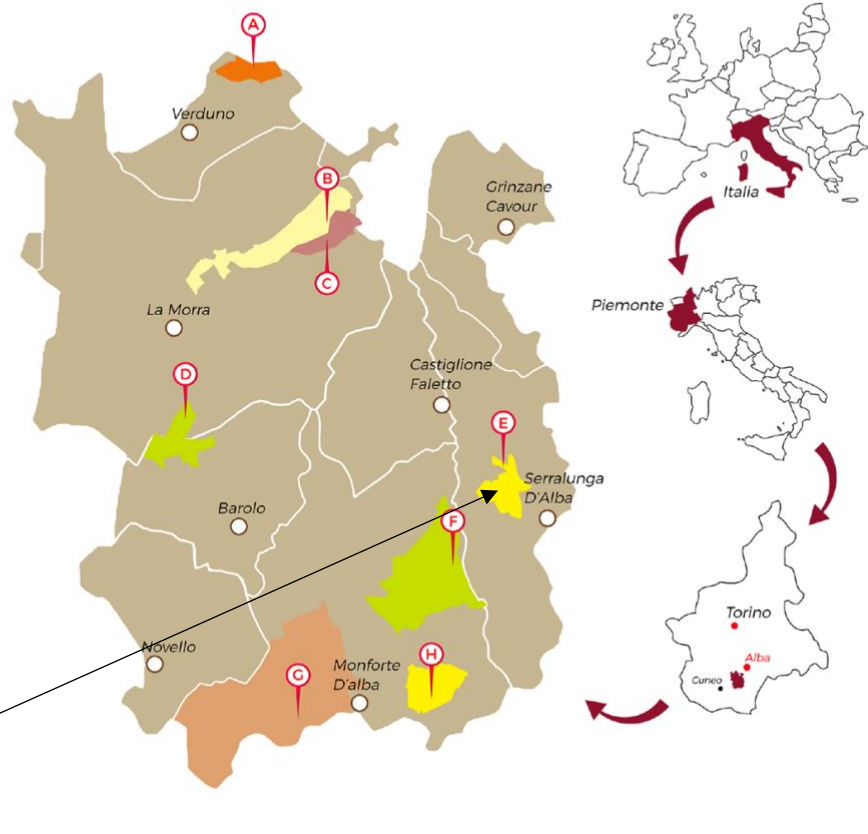
Number of plants: 3.037

Clones: 142-230-71-423 Gagliardo mass selection

Ripening period: tendentially late

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 exuberant for energy, positioned in a microclimate where everything is enhanced and highlighted. It is among the first to sprout and among the last to be harvested. It is a soil that must be ventilated and worked with delicacy, the response to green manure of brassicas and legumes is always excellent, practice to be carried out carefully and not throughout the vineyard because it tends to be a little vigorous despite the limestone. The mass selection of our Gagliardo clone was born from this vineyard.

LAZZARITO 2021 in THE VINEYARDS

The budding of the Lazzarito cru in 2021, thanks to the particularly generous winter of rainfall and the beautiful spring weather of the month of March, took place regularly and quickly, a condition for which the manual nighttime harvest of the Noctuids was particularly effective, and no damage was seen. The 21st vintage was marked by good weather, a characteristic further highlighted by the “marin” wind that blows delicately every afternoon on the upper part of the vineyard. Conditions that gave grapes of great balance, without any sign of sunburn and with particularly thick skins. The grapes were on average smaller than in previous years. The harvest took place on the penultimate day of harvest.

HARVEST DATE: **October 14th 2021**

LAZZARITO 2021 in THE CELLAR

The grapes dedicated to Lazzarito were 3,100 kg. They were harvested on October 14th and immediately pressed. Maceration lasted 13 days during which pumping over and delestage were carried out. The wine then underwent malolactic fermentation and remained in steel until spring.

In April 2022 the wine was placed in a single 20 Hl barrel of mixed French and Slavonian wood where it remained until July 2024, immediately before bottling. It was racked in the summer of 2022 and 2023.

TASTING NOTES

Great complexity, with notes of eucalyptus, blood oranges, currants and minerality. Full-bodied mouth, dusty and elegant tannins and a fresh, long, salty and elegant finish.

FOOD MATCH

ITALIAN: Tournedos of Beef with black truffle

USA: BBQ Skewers of Beef, Fig and Red Onion Balsamic

ASIAN: Lechon pork belly (Philippines), Grilled Hoisin Beef (China)

SCORES

2021: 97/100 (James Suckling, Winescritic.com)

2020: 96/100 (James Suckling, Michael Apstein, Winescritic), 94 (Jeb Dunnuck, Club Oenologique), 92 (Wine Enthusiast)

2019: 97/100 (Winescritic.com), 94/100 (James Suckling, Luca Maroni), 5 Grappoli, Corona, Gold Medal Merano

2018: 97/100 (Winescritic.com), 94/100 (Wine Advocate), 93/100 (James Suckling, Tom Hyland)

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

2016: 97/100 (Winescritic.com), 94/100 (JamesSuckling.com, Wine Advocate), GOLD Merano Wine

Total Production Barolo Lazzarito Vigna Preve 2021 Poderi Gianni Gagliardo

2.450 numbered bottles and 50 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.