

LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

NEBBIOLO CLARÉ J.C. 2015

Ampeloscio Vajra



“ The description of Nebbiolo given by Thomas Jefferson in 1787, set us on a journey to dig in the days pre-Juliette Colbert ... What we found was fascinating: from the letters by Anna Riccardi Candiani to Renato Ratti, from Gian Battista Croce, the royal jeweler from the House of Savoy, to Father De Fanti, friar in Cherasco, and many “winemaking protocols” for Nebbiolo. Here we noticed the preference for light-colored, sparkling and sweet wines at the time. We discovered a new world... ”

Giuseppe Vaira

DESCRIPTION: Produced with grapes from the younger vines of Nebbiolo, JC Claré reminds us of the true and forgotten history era of the piedmontese Nebbiolo, when from 16th century until the early 1950's, it still was vinified and enjoyed in its lightest and fresh garment.

VARIETY: 100% Nebbiolo

VINEYARD AND TERROIR: A range of vineyards starting in Barolo, opening up to Novello and reaching out to Bricco Bertone in Sinio.

VINTAGE: The preceding winter was heavy with snowfall followed by a mild spring, but a very hot summer. As a result the growing season and ripening of the grapes was earlier than in other years. The vintage characterized by strong hailstorms very early (the first already on May 8) that significantly reduced yields. All this has led to attend one of the best vintages of the last years. In 2015 Nebbiolo has arrived at perfect maturity, slightly early compared to the average of recent years, but the excellent weather conditions enabled a significant accumulation of polyphenols, allowing us to assist one of the best vintages of the last years.

HARVEST AND WINEMAKING: The harvest of Nebbiolo for the Claré JC 2015 started on September 25th. The manual selection, as well as transportation in small crates, helped to keep the fruits intact and bring beautiful clusters to the cellar. Less than a week of fermentation and a small part of whole cluster fermentation.

AGING: Steel tanks and bottling in the spring following the harvest, help to preserve the unique freshness of this wine.

TASTING NOTES: Light ruby color, slightly sparkling and very fresh, eye-catching. Spices and red fruits and a vibrant minerality, the JC is to be consumed fresh and a versatile wine: to be drunk in summer time and an ideal companion for cold cuts and lightly fried foods. An unprecedented expression of Nebbiolo with which one will be able to surprise even the most skeptical friends!