



EXPERIENCE THE BEST CRUS IN PIEMONTE

Alberto Chiarlo
Sales & Marketing

Stefano Chiarlo
Winemaker

100% family owned & managed winery



EXPERIENCE THE BEST CRUS IN PIEMONTE

1956 *Foundation*

Michele Chiarlo opens the Winery.

1978 *First Crus*

Michele Chiarlo chose the best parcels of land in the Langhe, Monferrato and Gavi guided by the simple dream to elevate the quality of Barbera. The first vintage of Crus di Barolo, Barbaresco and Barbera.

1984 *First thinning*

In 1984, Michele Chiarlo was one of the first to begin practicing thinning in the vineyard in order to increase the quality of selected grapes.

1988 / 1989 *Barolo Grand Crus*

In 1988, was acquired an estate within the Cerequio Cru in La Morra which followed in 1989, with a vineyards in Cannubi, the most renown and prestigious Cru in Italy.

1995 *Barbera Grand Crus*

Michele Chiarlo purchases Tenuta La Court, an estate of 20 hectares at the heart of the storied Barbera d'Asti e Nizza DOCG appellation.



EXPERIENCE THE BEST CRUS IN PIEMONTE

2003 *Art Park La Court Experience*

Art Park La Court is born at the Tenuta as an early example of sculptural art between the vines.

2011 *Palás Cerequio Resort Experience*

Palás Cerequio opens in the middle of Cerequio Cru as the first resort entirely dedicated to Barolo.

2023 *Michele passed away*

2024 *Cannubi Path*

A path among the rows of the most important vineyard in the Langhe, the latest project with Ugo Nespolo envisioned by Michele, heartfelt tribute to a beloved hill.



EXPERIENCE THE BEST CRUS IN PIEMONTE



Chiarlo estates

150 Ha in total 75 Ha of which are owned

35 Ha of Grand Crus

10 Ha of Crus in Barolo and Barbaresco

25 Ha of Crus in the Nizza area



EXPERIENCE THE BEST CRUS IN PIEMONTE

Experience the best crus in Piemonte: only top vineyards



CRU CEREQUIO
La Morra – Barolo

CEREQUIO
BAROLO DOCG
RISERVA



CRU CEREQUIO
La Morra – Barolo

CEREQUIO
BAROLO DOCG



CRU CANNUBI
Barolo

CANNUBI
BAROLO DOCG
RISERVA



CRU CANNUBI
Barolo

CANNUBI
BAROLO DOCG



CRU LA COURT
Castelnuovo Calcea

LA COURT VIGNAVEJA
NIZZA DOCG
RISERVA



CRU LA COURT
Castelnuovo Calcea

LA COURT
NIZZA DOCG
RISERVA



CIPRESSI

CIPRESSI
NIZZA DOCG



LE ORME

LE ORME
BARBERA D'ASTI DOCG



TORTONIANO

TORTONIANO
BAROLO DOCG



CRU ASILI
Barbaresco

ASILI
BARBARESCO DOCG



CRU FASET
Barbaresco

FASET
BARBARESCO DOCG



REYNA

REYNA
BARBARESCO DOCG



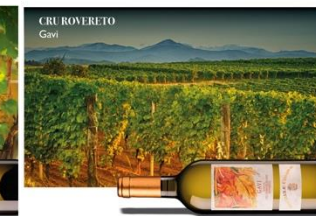
CRU MONTEMARETO
Castelnuovo Calcea

MONTEMARETO
NIZZA DOCG



FORNACI

FORNACI
GAVI DOCG



CRU ROVERETO
Gavi

ROVERETO
GAVI DOCG DEL COMUNE DI GAVI



NIVOLE

NIVOLE
MOSCATO D'ASTI DOCG

4 GRAPES SPECIALISTA



NEBBIOLO



BARBERA



CORTESE



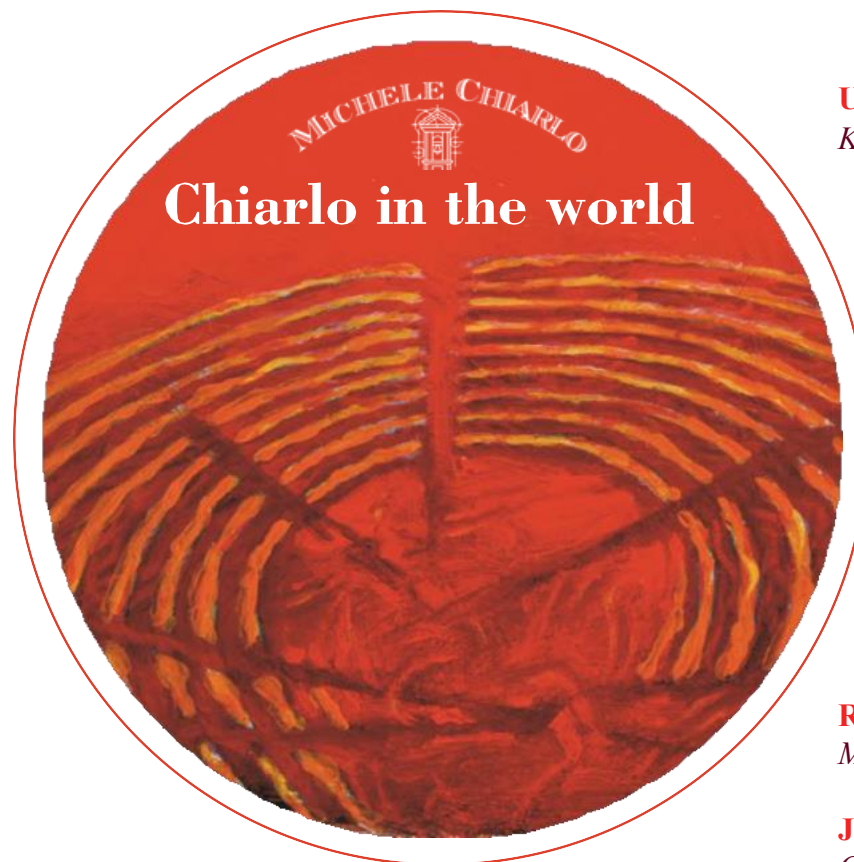
MOSCATO

*Watch the
Video*



EXPERIENCE THE BEST CRUS IN PIEMONTE

Importers



USA for 43 years
Kobrand, New York

CHINA for 24 years
*ASC Fine Wines,
Shanghai & Hong Kong*

UK for 27 years
Hallgarten, Londra

SWITZERLAND for 36 years
Mövenpick, Zug

KOREA for 15 years
Keumyang

RUSSIA for 26 years
MBG, Moscow

JAPAN for 22 years
Overseas

75%
export

25%
Italy

75 countries in the world
Strong presence on 5 continents

Among the leaders of **Piedmontese producers** in restaurants of the worlds' capitals
Rome / Milan / New York / Hong Kong / London / Moscow / Zurich / Shanghai / Seoul

Top Ratings

WINE ENTHUSIAST 2018
THE
ENTHUSIAST
100

#1 WINE OF THE YEAR 2018
95/100 Cipressi Nizza D O C G

5

Top 100 Wines of the year

3 times
Wine Spectator

2 times
WINE ENTHUSIAST
MAGAZINE

+30 times 95/100

WINE ENTHUSIAST
MAGAZINE

Decanter

Wine Spectator

Robert Parker
WINE ADVOCATE

JAMESSUCKLING.COM

Kerin O'Keefe
#KOwine

CLUB
ENOLOGIQUE

27 times



GAMBERO ROSSO

Every year at least ten 90+ Points

15 times

SmartBuy

WINE ENTHUSIAST
MAGAZINE

Wine Spectator

Robert Parker
WINE ADVOCATE

98/100 Barolo Cerequio Riserva 2010

WINE ENTHUSIAST
MAGAZINE

Frammenti 2025 Ratings

 EXPERIENCE THE BEST CHILI IN TONTO		Sommelier Wine Awards 2025 – Producer of the year			
	<i>Barolo Riserva Tortoniano 2019</i>		#46 top 100	 Kerlin O'Keefe #KOWine jamesstockling	
			97/100		
			96/100		
	<i>Barolo Riserva Cannubi 2016</i>		90/100	 Kerlin O'Keefe #KOWine JAMESSTOCKLING.COM	
			96/100		
			95/100		
			95/100		
			94/100		
	<i>Barolo Cerequio 2021</i>		94/100	 GEMERO ROSSO BIBENDA Kerlin O'Keefe #KOWine JAMESSTOCKLING.COM	
			94/100		
			94/100		
			94/100		
			93/100		
			18/20		
			96/100		
			95/100		
	<i>Barolo Cannubi 2021</i>		95/100	 Kerlin O'Keefe #KOWine JAMESSTOCKLING.COM	
			94/100		
			93/100		
			93/100		
	<i>Barolo Tortoniano 2021</i>		94/100	 Wine Spectator falstaff vincos Kerlin O'Keefe #KOWine JAMESSTOCKLING.COM	
			93/100		
			93/100		
			92/100		
			91/100		
			91/100	Decanter	

	Barbaresco Riserva Montestefano 2019	95/100	Kerin O'Keefe #kOwine
		94+/100	
		93/100	Wine Spectator
		92/100	JAMES SUCKLING.COM
		95/100	Kerin O'Keefe #kOwine
		93/100	Wine Spectator
		17/20	
		96/100	Kerin O'Keefe #kOwine
		94/100	Wine Spectator
		93/100	Falstaff
		92/100	Decanter
		17+/20	
		92/100	JAMES SUCKLING.COM
		93/100	Kerin O'Keefe #kOwine
		91/100	JAMES SUCKLING.COM
		95/100	Kerin O'Keefe #kOwine

	Nizza Riserva La Court Vignaveja 2019	91/100	Wine Spectator
	Nizza Riserva La Court 2021	95/100	
		94/100	Kerin O'Keefe #kOwine
		91/100	
	Nizza Cipressi 2023	92/100	JAMES SUCKLING.COM
		92/100	
		91/100	
	Barbera d'Asti Le Orme 2023	91/100	Kerin O'Keefe #kOwine
		90/100 smart buy	Wine Spectator
	Gavi Fornaci 2021	93/100 cellar selection	
		17/20	
		92/100	Kerin O'Keefe #kOwine
		91/100	
		90/100	Falstaff
	Roero Arneis Le Madri 2024	91/100	Falstaff
	Canelli Moscato P Nivole 2024	93/100	
	Moscato d'Asti Nivole 2024	93/100	

Crus

Crus are the heart of our identity

- Today, we cultivate and vinify **12 crus across the Langhe and Monferrato** – including Cerequio and Cannubi, two of Barolo's most historic and prestigious MGAs, alongside Asili, Montestefano, and La Court.

Crus

A terroir-driven approach

- All the vineyards are located on hillsides, on soils that vary from the calcareous marl of the Langhe to the silty/sandy limestone soils of the Monferrato Astigiano. Having the native vines planted in vineyards with the most suitable exposures and soil compositions is already an important step towards ensuring the high quality of the wines produced in the various vintages.

- Decades of experience guide every choice – from pruning and thinning to carefully timed harvests, tailored to each parcel.

Crus

The value of selection

● In the cellar, the crus are vinified in purity, without blending: truncated cone-shaped oak vats, delicate extractions, calibrated refinements (exclusively large barrels for Barolo and Barbaresco, and mostly for Nizza) define the Chiarlo style of expression of authenticity and elegance of the wines produced.

● We bottle our crus only in vintages that meet our highest quality standards. In over sixty years, we've chosen to skip six vintages – a choice grounded in consistency and integrity.

Art in the vineyard

The landscape as cultural space

Wine is one of the ways a place finds its voice – and for us, that voice also speaks through art, a language that reveals the connection between people and the land, between vineyard and beauty. From this vision comes a mosaic of places and pathways where art, in all its forms, intersects with wine – turning the landscape into a living experience: the Chiarlo Experience.

Art in the vineyard

Calamandrana Winery - Our historic headquarters in the heart of Monferrato. A working winery and exhibition space for tours and temporary shows. This is where our vision of an ongoing dialogue between wine, architecture, and contemporary art takes shape.

Art Park La Court - Twenty hectares in the Nizza DOCG – among the first examples of vineyard land art in Italy (2003). Home to permanent installations and works by Emanuele Luzzati, Giancarlo Ferraris, Chris Bangle, and Ugo Nespolo. A symbol of the bond between art and nature, and an integral part of the UNESCO-listed landscape.

Cannubi Path - An immersive route through Italy's oldest named cru, designed by Ugo Nespolo and inaugurated in 2024. Featuring site-specific works integrated into the rows, it's a gesture of cultural return – honoring the link between viticulture, landscape, and art.

Palás Cerequio - The first relais fully dedicated to Barolo. Eleven suites inspired by the region's great crus and a caveau holding over 6,000 bottles dating back to 1958.

Ristorante La Corte - The culinary expression of the Chiarlo Experience, where regional cuisine is reimaged with a contemporary sensibility.

Care

[Watch the
video](#)

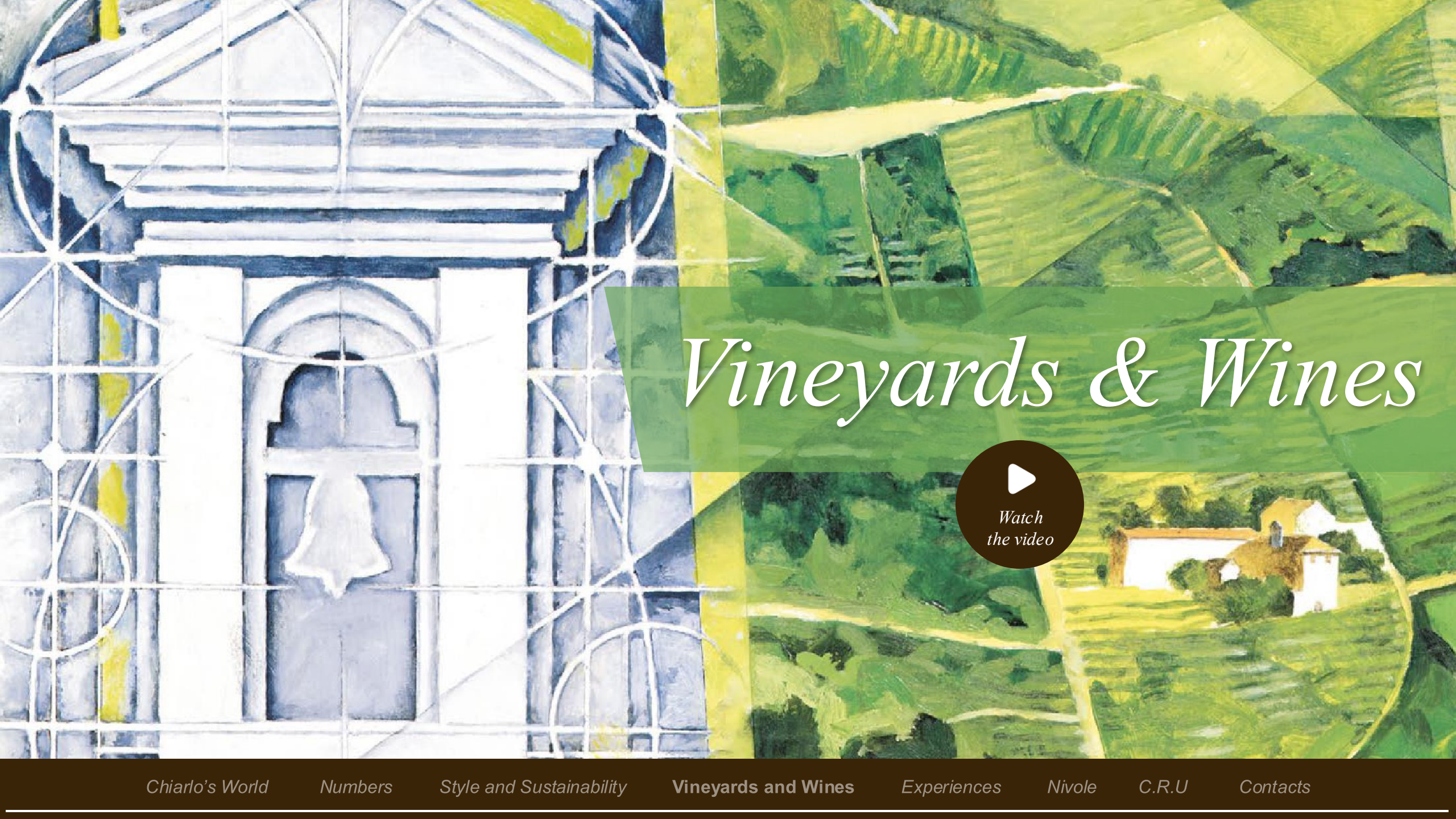
The thread running through everything we do

Care in the vineyard - We work only with historic, highly-suited sites in the hills of Langhe and Monferrato, a UNESCO World Heritage landscape. We grow exclusively native varieties: Nebbiolo, Barbera, Cortese, and Moscato. All work is done by hand – natural organic fertilization, cover crops, selective thinning, and cluster-by-cluster harvest.

Care in the cellar - Gentle pressing and controlled fermentations preserve the integrity of the fruit. We use wood with restraint: “more bottle, less barrel.” Nebbiolo matures in large and mid-sized casks, Barbera and Nizza mostly in large barrels, whites in stainless steel. Every great cru spends at least a year in bottle before release.

Care as a family legacy - Four generations. In 2026, we celebrate 70 years – a legacy built on knowledge, vision, and deep respect for our roots.

Care as responsibility - A pioneer in sustainability. In 2010, we were invited by the Ministry of Agriculture to help shape Italy’s wine sustainability protocols. In 2013, we received our first certifications – today, we follow an Equalitas- and SQNPI-certified model of integrated viticulture. This commitment informs every step of our work – from vineyard management to energy efficiency at the winery. Our goal is to preserve, by reducing our impact and protecting biodiversity.



Vineyards & Wines



*Watch
the video*

Chiarlo's World

Numbers

Style and Sustainability

Vineyards and Wines

Experiences

Nivole

C.R.U

Contacts



EXPERIENCE THE BEST CRUS IN PIEMONTE

2 Ways To Be Chiarlo

Crus

Historical single vineyards
wines of style and character
produced only in excellent vintages
very limited quantities
exclusive global presales
expression of terroir and Chiarlo style

Classico

The Chiarlo symbol wines,
classical expression
of the historical piedmontese
appellations

100% Piemonte: the 4 grapes specialista

Crus



Gavi
DOCG



Gavi del
Comune di Gavi
DOCG



Nizza
DOCG



Nizza
DOCG



Nizza
Riserva
DOCG



Nizza
Riserva
DOCG



Barbaresco
Riserva
DOCG



Barbaresco
DOCG



Barbaresco
DOCG



Barbaresco
DOCG



Barolo
DOCG



Barolo
Riserva
DOCG



Barolo
DOCG



Barolo
Riserva
DOCG

Icon Crus

*produced only in excellent vintages
very limited quantities
global presales*



Cortese



Barbera



Nebbiolo



Moscato

Classico



Gavi
DOCG



Barbera d'Asti
DOCG



Langhe Nebbiolo
DOC



Barolo
Riserva
DOCG



Barolo
DOCG



Barbaresco
DOCG



Moscato d'Asti
DOCG



Canelli
DOCG
Moscato

Chiarlo's World

Numbers

Style and Sustainability

Vineyards and Wines

Experiences

Nivole

C.R.U

Contacts

An abstract painting in warm tones of ochre, sienna, and terracotta. It depicts a landscape with a path or stream winding through it, flanked by stylized trees and dense foliage. The brushwork is expressive and textured, with visible strokes and layers of paint.

Crus

Chiarlo's World

Numbers

Style and Sustainability

Vineyards and Wines

Experiences

Nivole

C.R.U

Contacts



EXPERIENCE THE BEST CRUS IN PIEMONTE

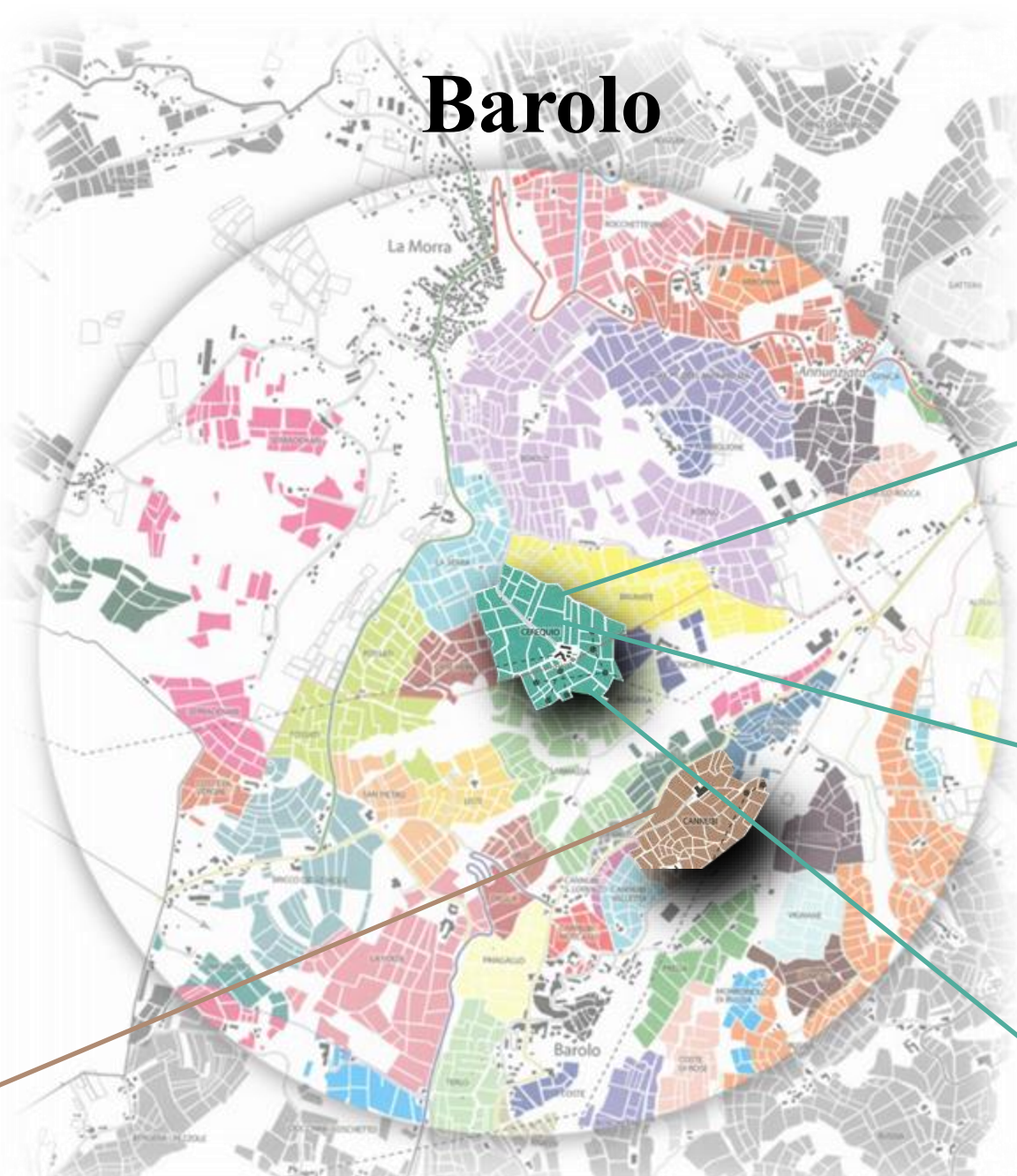


**Barolo
DOCG
Cannubi**



**Barolo
DOCG
Cannubi
Riserva**

Barolo



**Barolo
DOCG
Cerequio
Riserva**



**Barolo
DOCG
Cerequio**



**Barolo
DOCG**

Cerequio Estate

Situated between the municipal districts of La Morra and Barolo, Cerequio is considered one the most prestigious crus of Barolo. A magnificent amphitheatre of vineyards where the soils, exposure and microclimate come together to create exceptional Barolos. Due to its geographical position, protected from the winds, Cerequio has come to be called the «Riviera of the Langhe». Here the Michele Chiarlo owns 6 hectares acquired in 1988 from an estate which had been cultivating them for over two centuries without interruption.

Grape variety	Nebbiolo
Municipality	Barolo and La Morra
Extension	6 ha
Exposure	South, South-west
Altitude	320 m a.s.l.
Soil	formed during the Tortanian period (approx. 9 million years ago), it is composed of calcereous clay marl originating from marine sedimentary, that is rich in microelements such as magnesium and manganese





EXPERIENCE THE BEST CRUS IN PIEMONTE

Barolo DOCG Riserva *Cerequio*

First vintage produced	2006
Surface area vineyard	0,90 Ha
Year planted	1972
Vines per hectare	4,300
Yield	thinning of excess bunches at end of summer, leaving an average of 5/6 bunches per vine
Vinification	alcoholic fermentation in 55 hl oak vats. 22 days with the skins with a soft “shower” system of wetting the cap at a temperature between 32°C and 28°C. Malolactic vat fermentation
Aging	minimum of 6 years with an average of three years in large casks and 3 years of refinement in the bottle

RATINGS, THE BEST OF



98/100

Decanter

97/100



95/100

JAMES SUCKLING.COM

95/100



falstaff

95/100

Wine & Spirits

95/100



95/100



Watch
the video



Chiarlo's World

Numbers

Style and Sustainability

Vineyards and Wines

Experiences

Nivole

C.R.U

Contacts



EXPERIENCE THE BEST CRUS IN PIEMONTE



Watch
the video

Barolo DOCG *Cerequio*

First vintage produced	1988
Surface area vineyard	3 Ha
Year planted	1972 - 1990
Vines per hectare	4,500
Yield	thinning of excess bunches at the end of summer with 5/6 clusters remaining per plant
Vinification	fermentation in 55 hl oak vats. fermentation for 20 days with the skins with a soft “shower” system of wetting the cap at a temperature between 30°C and 27°C. Malolactic vat fermentation
Aging	minimum of 3 years. Aged for 2 years in average-sized oak casks before refinement in the bottle

RATINGS, THE BEST OF



12



96+/100



96/100



95/100



95/100



95/100



96/100



[Chiarlo's World](#)

[Numbers](#)

[Style and Sustainability](#)

[Vineyards and Wines](#)

[Experiences](#)

[Nivole](#)

[C.R.U](#)

[Contacts](#)

Cannubi

Cannubi is perhaps the most famous hill in Italy, the most celebrated and prestigious vineyard with the Barolo designation. Historically, it is the oldest Italian cru, given the recognition in 1752. Michele Chiarlo has owned the vineyard since 1989. Set in the historic heart of Cannubi (where the “ciabot” is found, or rather the ancient shack of Cannubi) on a steep slope which, under the guidance of the Swiss University of Changan, was terraced using turfed embankments. A delicate job that today guarantees the integrity of the land and fights against hydrogeological disruption.

Grape variety	Nebbiolo
Municipality	Barolo
Extension	1 ha approximately
Exposure	South, South-west
Altitude	240 m a.s.l.
Soil	a mixture of Tortonian and Helvetian calcareous marl of a basic pH with over 30% sand, poor in organic matter, but rich in microelements such as iron and magnesium





EXPERIENCE THE BEST CRUS IN PIEMONTE



Watch
the video

Barolo DOCG Riserva *Cannubi*

First vintage produced	2016
Vines per hectare	4,500
Yield	thinning of excess bunches at the end of summer with 5/6 clusters remaining per plant
Vinification	fermentation in oak vats; 30 days of maceration in contact with the skins and soft pumping over at a temperature between 30°C and 27°C. Malolactic vat fermentation
Aging	at least 6 years before release on the market. The wine ages for 3 years in medium-sized oak barrels and then in the bottle for the remaining period



RATINGS, THE BEST OF

Kerin O'Keefe
#KOWine

96/100

JAMES SUCKLING.COM

95/100



94/100

Wine Spectator

94/100



95/100



Chiarlo's World

Numbers

Style and Sustainability

Vineyards and Wines

Experiences

Nivole

C.R.U

Contacts



EXPERIENCE THE BEST CRUS IN PIEMONTE



Watch
the video

Barolo DOCG *Cannubi*

First vintage produced	1990
Surface area vineyard	1 Ha approximately
Year planted	1990
Vines per hectare	4,500
Yield	thinning of excess bunches at end of summer, leaving an average of 5/6 bunches per vine
Vinification	fermentation for 20 days with the skins in 55 hl oak vats with a soft “shower” system of wetting the cap at a temperature between 30°C and 27°C. Malolactic vat fermentation
Aging	minimum of 3 years. Aged for 2 years in average-sized oak casks before refinement in the bottle

RATINGS, THE BEST OF



96/100



96/100



4

Kerin O'Keefe
#KOwine

95/100

JAMES SUCKLING.COM

95/100

Wine Spectator

95/100



96/100



94/100



[Chiarlo's World](#)

[Numbers](#)

[Style and Sustainability](#)

[Vineyards and Wines](#)

[Experiences](#)

[Nivole](#)

[C.R.U](#)

[Contacts](#)



EXPERIENCE THE BEST CRUS IN PIEMONTE

Barbaresco



Barbaresco
DOCG
Faset



Barbaresco
DOCG
Reyna



Barbaresco
DOCG
Asili



Barbaresco
DOCG
Montestefano
Riserva



Montestefano

In the heart of the town of Barbaresco lies Montestefano, one of the revered classic crus of the appellation, notable for being the first to be vinified as a single vineyard back in 1961. Michele Chiarlo meticulously tends to 3,500 square meters of vineyard here, with vines that are over 50 years old.

Due to its marly soils rich in active limestone, Montestefano has earned a reputation as the cru that produces some of the “most Barolo-like Barbaresco wines”, known for their remarkable structure and longevity.

Grape variety	Nebbiolo
Municipality	Barbaresco
Extension	0.34 ha approximately
Exposure	South, South-west
Soil	blue-grey marl with notable concentration of active limestone



Watch
the video



Watch
the video

Barbaresco DOCG Riserva *Montestefano*

First vintage produced	2019
Surface area vineyard	0.34 Ha approximately
Vinification	fermentation of approximately 20 days in contact with the skins
Aging	4 years. 2 years in barrel, followed by 2 years in bottle refinement

RATINGS, THE BEST OF

Wine Spectator

93/100

Jancis Robinson
JancisRobinson.com

17,5/20

Kerin O'Keefe
#KOWine

95/100

Wine Advocate

94+/100

JAMES SUCKLING.COM

92/100

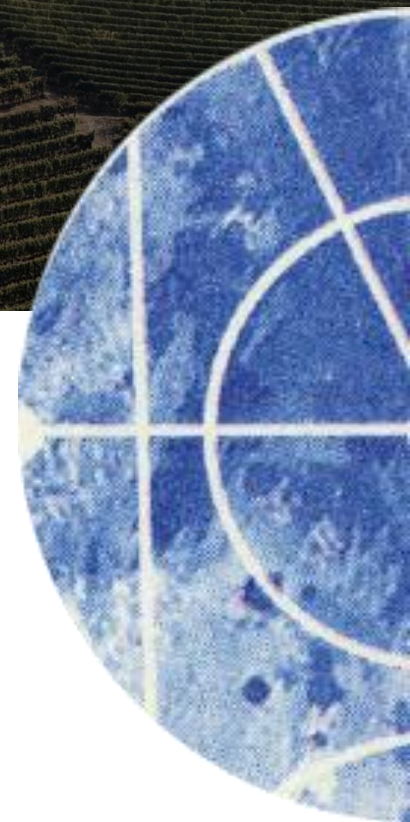


Cascina Cabanet

The surface area of the vineyard belonging to Cascina Cabanet is approximately 3Ha. The rows forming a large and steep slope exposed to the south-west, with the west side facing towards the Tanaro River.

***Asili** is a prestigious and historic Added Geographical Indication of the Barbaresco Docg. A majestic and ample cru, which turns 360° around the eponymous hamlet*

Grape variety	Nebbiolo
Municipality	Barbaresco
Extension	3 ha
Exposure	South-west
Altitude	210-270 m a.s.l.
Soil	the earth is greyish-white calcareous marl with bands of veins of sand running through it, rich in minerals among which magnesium and manganese predominate





Barbaresco DOCG *Asili*

First vintage produced	1996
Surface area vineyard	1 Ha approximately
Year planted	1990
Vines per hectare	4,500
Yield	thinning of excess bunches at end of summer, leaving an average of 5/6 bunches per vine
Vinification	fermentation for 17/18 days with the skins in 55 hl oak vats with a soft “shower” system of wetting the cap at a temperature between 30°C and 27°C. Malolactic vat fermentation
Aging	minimum of 2 years, aged for 18 months in large oak casks before refinement in the bottle



RATINGS, THE BEST OF

 Top 100 wines of the year JAMES SUCKLING.COM	 WINE ENTHUSIAST Cellar Selection	 Kiwifruit Wine Advocate	 Wine Spectator	 vinous Antonio Galloni BASTARDI, EST. 1978 BY VINUS	 t t t t vitae LA GUIDA VINI	 Decanter Brook's top 50 Piedmont wines	 Kerin O'Keefe #KOWine
96/100	95/100	94+/100	94/100	94/100			96/100





EXPERIENCE THE BEST CRUS IN PIEMONTE

Watch
the video

Barbaresco DOCG *Faset*

First vintage produced	2014
Surface area vineyard	1 Ha
Year planted	1965
Vines per hectare	4,500
Yield	thinning of excess bunches at end of summer, leaving an average of 6/7 bunches per vine
Vinification	fermentation for 17/18 days with the skins in 55 hl oak vats with a soft “shower” system of wetting the cap at a temperature between 30°C and 27°C. Malolactic vat fermentation
Aging	minimum of 2 years, aged for 18 months in large oak casks before refinement in the bottle

RATINGS, THE BEST OF



95/100



94/100



94/100



94/100



94/100



94/100



94/100



94/100



93/100



94/100



17 +/20



Chiarlo's World

Numbers

Style and Sustainability

Vineyards and Wines

Experiences

Nivole

C.R.U

Contacts



Nizza D.O.C.G. Riserva
La Court Vignaveja



Nizza DOCG Riserva
La Court



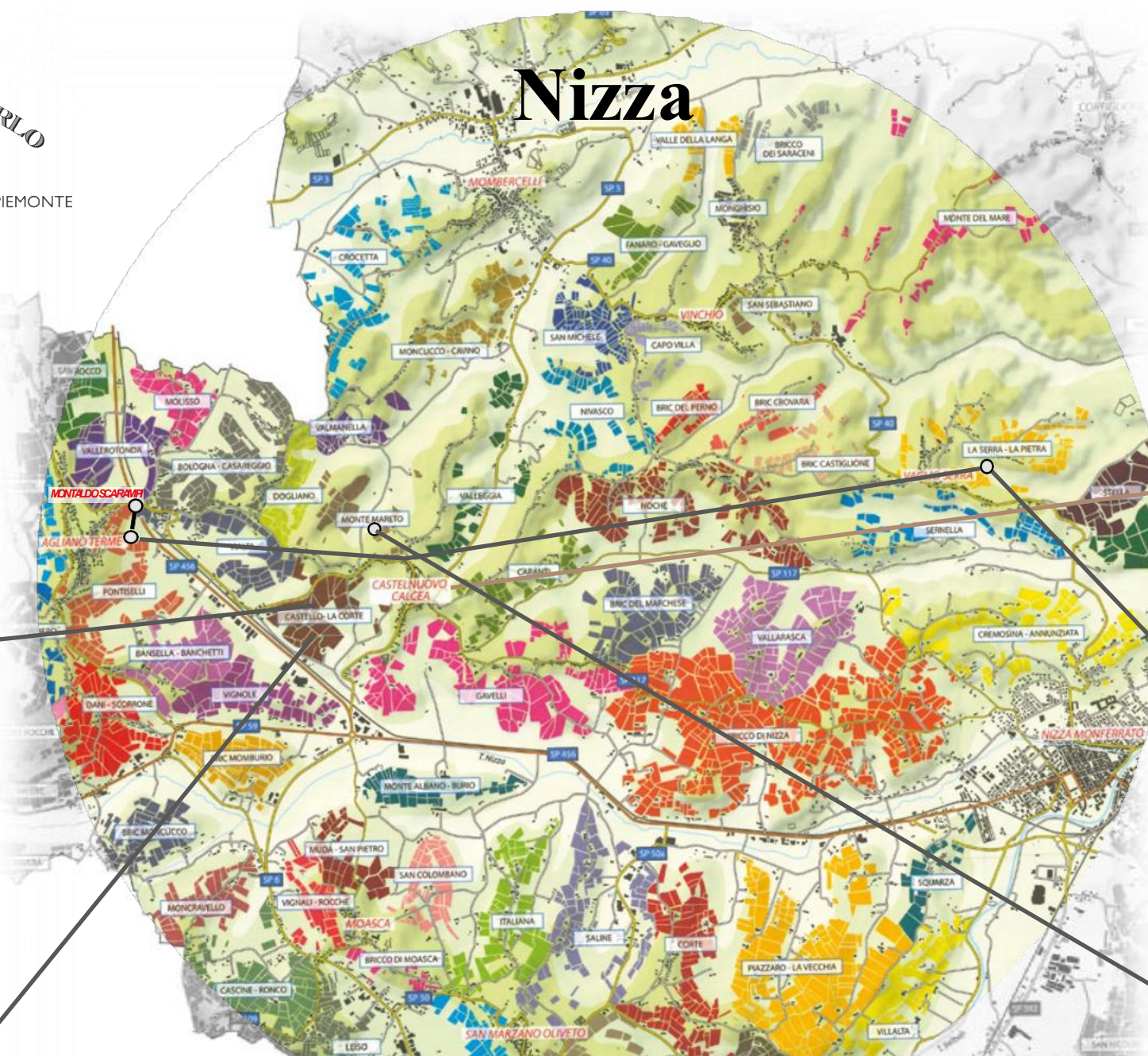
Nizza D.O.C.G.
Cipressi



Barbera d'Asti D.O.C.G.
Le Orme



Nizza D O C G
Montemareto



La Court Estate

Acquired in 1995, Tenuta La Court was created to be the «Chateaux del Nizza Docg». The former Aluffi estate, originating from the 1800s, is a single parcel of over 20 hectares located on two hills: a size which makes La Court one of the most important in Monferrato, a unique and inimitable stage for the qualitative elevation of the Barbera grape variety. Our most important Nizza and Barbera wines are from the best vineyards of the Estate, elegant wines with great structure and longevity.

Grape variety	Barbera
Municipality	Castelnuovo Calcea
Extension	20 ha
Exposure	South, South-west
Altitude	250 m a.s.l.
Soil	the soils are a part of the so-called 'astiane sands', consisting of calcareous clay marl of sedimentary marine origin, with good presence of lime and sand, rich in microelements, in particular magnesium





Watch
the video

Nizza DOCG Riserva *La Court Vignaveja*

First vintage produced	2010
Surface area vineyard	1 Ha approximately
Year planted	1964
Vines per hectare	5,000
Yield	thinning of excess bunches at end of summer, leaving an average of 5/6 bunches per vine
Vinification	fermentation in oak vats with maceration for approximately 20 days with the skins, the last 10 using the “submerged cap” system, at a temperature between 30°C and 27°C
Aging	at least 4 years, of which approximately 2 years in small and medium sized barrels before refinement in the bottle

RATINGS, THE BEST OF



96/100



92/100



90/100



91/100



Nizza DOCG Riserva *La Court*

First vintage produced	1996
Surface area vineyard	3 Ha
Vineyard	with massal selection of original old vines and new high quality clones
Vines per hectare	5,000
Yield	thinning of excess bunches at end of summer, leaving an average of 5/6 bunches per vine
Vinification	fermentation for 15 days in 55 hl oak vats with the skins, with a soft "shower" system of wetting the cap at a temperature between 30°C and 27°C. Malolactic vat fermentation
Aging	30 months in total. Depending on the vintage, most of it in large barrels, the remaining part in barriques for 1 year. A period of 18 months refinement in the bottle follows

RATINGS, THE BEST OF

GAMBERO ROSSO

9 

WINE ENTHUSIAST

95/100

 *Piemonte*
Wine Ambassador

92/100

vinous

93/100

Wine Spectator

92/100

Kerin O'Keefe
#KOwine

95/100

BIBENDA



falstaff

95/100



Nizza DOCG Montemareto

First vintage produced	2020
Surface area vineyard	4 Ha
Vineyard	with massal selection of the original old vines and new high-quality clones
Vines per hectare	5.000
Vinification	in stainless steel tanks, 10/12 days of maceration in contact with the grape skins with soft pumping over. Malolactic fermentation in stainless steel tanks
Aging	minimum of 18 months, 12 months of aging in large barrels and refinement in the bottle

RATINGS, THE BEST OF

Antonio Galloni
vinous

92/100

JAMES SUCKLING.COM

91/100

Wine Spectator

90/100

Jancis Robinson
JancisRobinson.com

17+/20





Watch
the video

Nizza DOCG Cipressi

First vintage produced	1996
Surface area vineyard	6 Ha
Year planted	various planting of different ages
Vines per hectare	5,000
Yield	thinning of excess bunches at end of summer, leaving an average of 7/8 bunches per vine
Vinification	in steel tanks. 10/12 days of maceration with the skins, with a soft “shower” system of wetting the cap. Malolactic fermentation in steel refinement: minimum of 18 months. Aged for 12 months in large oak casks before refinement in the bottle
Aging	minimum of 18 months. Aged for 12 months in large oak casks before refinement in the bottle

RATINGS, THE BEST OF



#1 WINE OF THE YEAR 2018
95/100 Cipressi Nizza d.o.c.g

Kerin O'Keefe
#KOWine
95/100



93/100

Wine Spectator
92/100
Smart Buy

falstaff
93/100

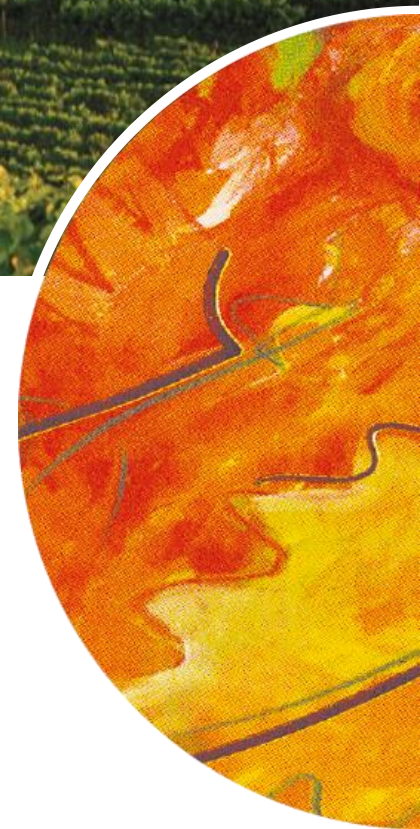
Vinum
17,5/20



Rovereto

The hillside of Rovereto has always been considered the historic Great Cru of Gavi, in the municipality of Gavi, and its overall extension is important (approx. 60 hectares). Its toponym may derive from the presence of ancient oak forests whose leaves have and unmistakable shape and the clay soil which is rich in iron. The microclimate is unique due to the sea breezes and the nearby Apennine mountains

Grape variety	Cortese
Municipality	Gavi
Extension	5 ha
Exposure	South-east
Altitude	400-500 m a.s.l.
Soil	dark red clay marl with the presence of stone and pebble



Gavi DOCG del Comune di Gavi *Rovereto*

First vintage produced	1996
Surface area vineyard	5 Ha
Year planted	2003
Vines per hectare	4,500
Yield	thinning of excess bunches at end of summer, leaving an average of 6/7 bunches per vine
Vinification	a portion of the grapes are subjected to cold pressing to obtain the perfect expression of the specific aromas. Soft pressing and fermentation at a temperature between 16°C and 18°C
Aging	aged for at least 5 months with its yeast in steel tanks before refinement in the bottle

RATINGS, THE BEST OF



90/100



91/100



Kerin O'Keefe
#KOWine

92/100

falstaff

90/100



Gavi DOCG *Fornaci*

Grape variety e Municipality	Cortese from Tassarolo
First vintage produced	1988
Surface area vineyard	1 Ha
Year planted	1971
Yeald	thinning out of excess bunches in summer, leaving 5/6 bunches per vine
Vinification and aging	most of it in steel and a small part in small barrels, after which the wine remains in these containers on the noble lees for about a year.
Detail	exclusively produced during exceptional vintages characterized by ideal climatic conditions; potential for longevity greater than 8/10 years

RATINGS, THE BEST OF



93/100

cellar selection

Jancis Robinson
JancisRobinson.com

17/20





Classico



EXPERIENCE THE BEST CRUS IN PIEMONTE

Tortoniano Barolo DOCG Riserva

Vineyards

Our Tortoniano Riserva is a Barolo Riserva crafted from the finest selection of high-quality grapes from the Tortonian geological area. It is primarily sourced from the renowned Cerequio cru (1 hectare out of 2), with the remainder coming from surrounding vineyards.

Vinification & Aging

Its aging process – 30 months in medium and large barrels, followed by a minimum of 30 months in the bottle – ensures the classic profile of this wine.

Technical notes

It offers a delightful blend of smooth tannins, and with time or after decanting, it reveals surprising notes of spice, tobacco, and licorice.



RATINGS, THE BEST OF

JAMESSUCKLING.COM

97/100



#46 TOP100

Kerin O'Keefe
#KOWine

96/100



95/100



[Chiarlo's World](#)

[Numbers](#)

[Style and Sustainability](#)

[Vineyards and Wines](#)

[Experiences](#)

[Nivole](#)

[C.R.U](#)

[Contacts](#)

Tortoniano Barolo DOCG

- Vineyards** Located in the municipalities of the Tortonian geological formation. Part of the grapes come from the Cerequio cru, part from vineyards in Barolo, La Morra, Verduno
- Vinification** In steel tanks. From 15 to 18 days of maceration with the skins, with a soft “shower” system of wetting the cap at a temperature between 31°C and 27°C
- Aging** minimum of 3 years from 18 to 24 months in average-sized oak casks before refinement in the bottle

RATINGS, THE BEST OF

Wine Spectator

Top 100 wines of the year



95/100

JAMES SUCKLING.COM

94/100



93/100

Kerin O'Keefe
#KOWine

94/100

JEB DUNNUCK

93/100



Reyna Barbaresco DOCG

Vineyards	sites in the municipalities of Barbaresco and Neive
Vinification	in steel tanks. From 15 to 18 days of maceration with the skins, with a soft “shower” system of wetting the cap at a temperature between 32°C and 27°C
Aging	minimum of 2 years from 9 to 12 months in medium and large casks before refinement in the bottle

RATINGS, THE BEST OF

WINEENTHUSIAST
Top 100 wines of the year
+ Cellar Selection 94/100

JAMES SUCKLING.COM 94/100

Robert Parker's Wine Advocate 93/100

Wine Spectator 93/100

Antonio Galloni vinous 91/100

Jancis Robinson JancisRobinson.com 17/20

Kerin O'Keefe #KOWine 93/100

JEB DUNNUCK 92/100



Langhe DOC Nebbiolo *Il Principe*

Harvest	manual harvest, preceded by summer thinning of excess bunches of grape
Vinification	in steel tanks. 10 days of maceration with the skins, with a soft “shower” system of wetting the cap at a temperature between 32°C and 28°C. Malolactic fermentation in steel
Aging	minimum of 12 months in steel, wood and bottle

RATINGS, THE BEST OF



90/100

JAMES SUCKLING.COM

90/100



88/100





MICHELE CHIARLO

EXPERIENCE THE BEST CRUS IN PIEMONTE

Costa delle Monache – Agliano, 9 Ha



La Serra – Montaldo Scarampi, 4 Ha

Barbera d'Asti DOCG *Le Orme*

Vineyard	La Court and Montemareto (Castelnuovo Calcea), La Serra (Montaldo Scarampi), Costa delle Monache (Agliano)
Harvest	manual harvest
Vinification	fermentation in steel tanks. 10 days of maceration with the skins, with a soft “shower” system of wetting the cap at a temperature between 32°C and 27°C. Malolactic fermentation in steel
Aging	minimum of 1 year refinement before released for sale on the market



RATINGS, THE BEST OF

11 **SmartBuy** Wine Spectator

Top 100 wines of the year



5 **SmartBuy**



94/100

JAMES SUCKLING.COM

91/100

Decanter

90/100

Kerin O'Keefe
#KOWine

91/100

Wine Spectator

90/100



Chiarlo's World

Numbers

Style and Sustainability

Vineyards and Wines

Experiences

Nivole

C.R.U

Contacts



EXPERIENCE THE BEST CRUS IN PIEMONTE

Gavi DOCG *Le Marne*

- Harvest** manual harvest, preceded by summer thinning of excess bunches of grape
- Vinification** partial cold maceration followed by a soft-press and fermentation with indigenous yeasts for 12 /15 days a temperature between 16°C and 18°C in steel tanks
- Aging** an average of 3-4 months with its yeast in steel tanks

RATINGS, THE BEST OF



90/100



91/100



[Chiarlo's World](#)

[Numbers](#)

[Style and Sustainability](#)

[Vineyards and Wines](#)

[Experiences](#)

[Nivole](#)

[C.R.U](#)

[Contacts](#)

Roero Arneis DOCG *Le Madri*

Harvest	manual harvest
Vinification	soft-pressed, followed by 15 days of fermentation at 16-18°C
Aging	3 months in steel on fine lees

RATINGS, THE BEST OF



90/100



Moscato d'Asti DOCG *Nivole*

Harvest manual harvest

Vinification soft pressing of the entire grape, the must is stored in a tank at -2°C followed by slow fermentation in an autoclave at a controlled temperature until achieving an alcohol content of 5%. During this process, a part of the carbon dioxide developed during fermentation remains “entrapped”, giving the wine its mild, natural effervescence. Before bottling, it then undergoes a process of micro-filtration to give the wine its clarity, purity and stop any further fermentation of the yeasts

RATINGS, THE BEST OF

Kerin O'Keefe
#KOWine

92/100

WINEENTHUSIAST
MAGAZINE

92/100

Decanter

91/100

Wine Spectator

Top 100 Best Values



Moscato d'Asti DOCG «*Canelli*» *P Nivole*

Area of origin The vineyards yielding P Nivole are situated in the heart of a historical and highly suitable area for Moscato Bianco: from vineyards with lower yields than Moscato d'Asti DOCG requirements, Grapes destined for P Nivole come only from vineyards on hilly slopes with excellent sun exposure

Vinification soft pressing of the whole grape; the must is stored in stainless steel tanks at -2°C, and then undergoes slow fermentation at controlled temperature in autoclave, until it reaches an alcohol content of 5%. During this process, part of the carbon dioxide developed during fermentation is “trapped” in the wine, giving it a natural and light effervescence. Prior to bottling, the wine undergoes microfiltration to develop transparency and purity, also halting any further fermentation of the yeasts

RATINGS, THE BEST OF

falstaff

92/100





EXPERIENCE THE BEST CRUS IN PIEMONTE

Experiences

Chiarlo's World

Numbers

Style and Sustainability

Vineyards and Wines

Experiences

Nivole

C.R.U

Contacts



EXPERIENCE THE BEST CRUS IN PIEMONTE

Art Park La Court

*At Castelnuovo Calcea, Art Park La Court emerges.
Twenty hectares of vineyards, two farmhouses, two hills,
one of the most unique land art experiences in wine.*

The landscaped scenery was designed by the great Emanuele Luzzati who created a fairytale of the elements:
Earth, Water, Air, Fire

Iconic and imaginative pieces immerse passersby in an archaic and fantastical atmosphere

The park is dotted with pieces by internationally renowned artists such as:

Ugo Nespolo, Giancarlo Ferraris, Chris Bangle



Download the app
La Court Audio Guide

Chiarlo's World

Numbers

Style and Sustainability

Vineyards and Wines

Experiences

Nivole

C.R.U

Contacts



The Big Bench, Chris Bangle



A door to the vineyard, Ugo Nespolo



Mother nature, Emanuele Luzzati

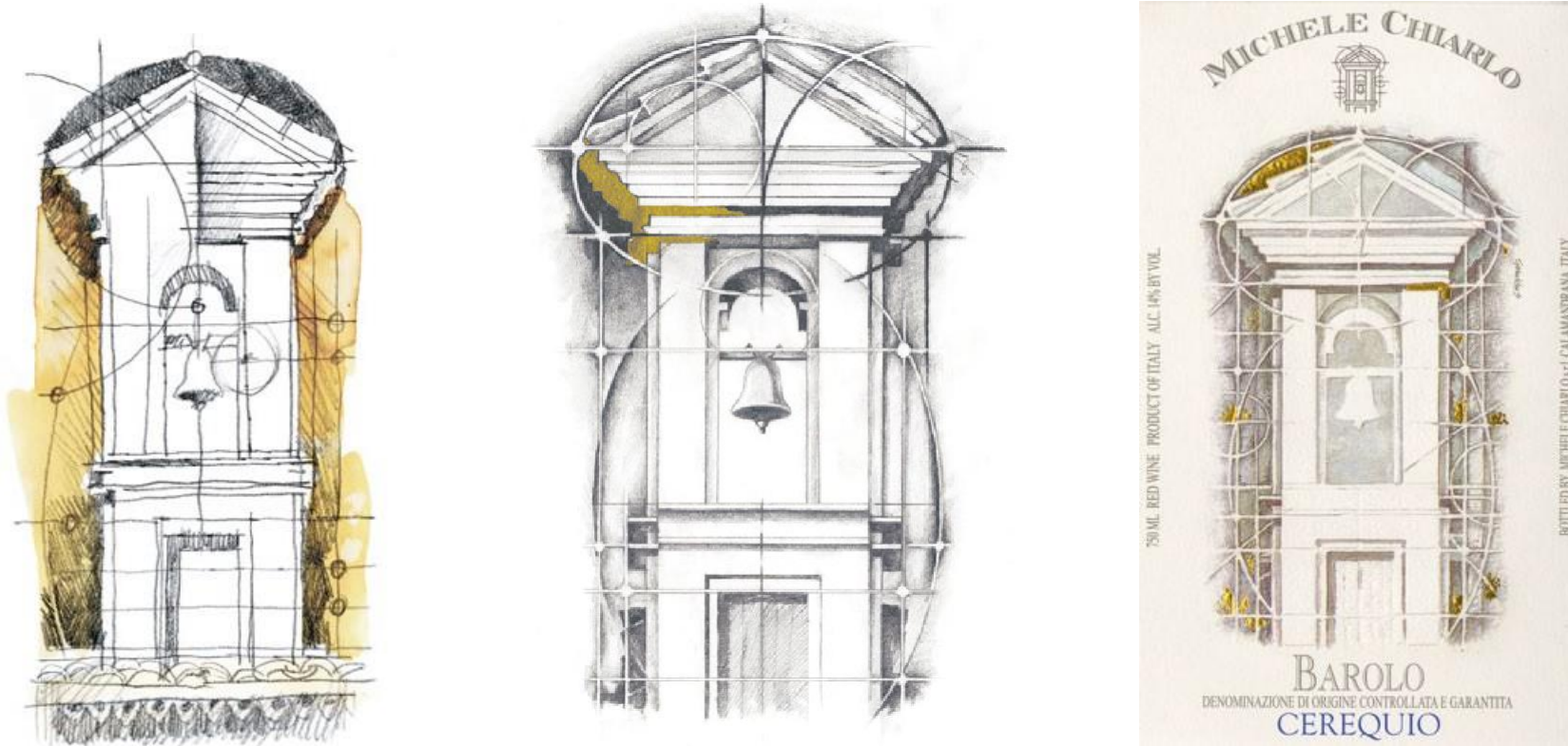


Signpost heads, Dedo Fossati



The Fire, Emanuele Luzzati

Work of Art



A partnership, and friendship, between Michele Chiarlo and the painter Giancarlo Ferraris first struck in the mid-eighties. Ferraris transformed the winery's classic and geometric labels into works of art. This historic collaboration was recounted in the book ***Il segno dei filari arancioni***.

Work of Art



“The scarlet leaves and blue hills,
the burnt brown of wood and the orange rows.

Giancarlo Ferraris

PALAS CEREQUIO

BAROLOCRURESORT

- © The first Relais entirely dedicated to Barolo
- © The only wine resort situated amongst the vineyards of a top Barolo cru
- © Located in La Morra within the Cerequio cru
- © A site declared UNESCO World Heritage in 2014

*Watch the
Video*

PALAS CEREQUIO

BAROLOCRURESORT

- © A spectacular view of the vineyards
- © 11 suites each one is named for the most important Barolo Crus
- © Half a century of Barolo vintages, over 6,000 bottles from 1958 until now

LaCORTE

RESTAURANT



Do not call him «Chef». Vincenzo La Corte, born in 1986, is one of those people who don't like high-sounding names. He is a «Cook», as simple as that. As simple is his cuisine, «which does not mean banal» but focused on essential processes to serve a raw material as intact as possible: the true embodiment of the territories of origin

Chiarlo's World

Numbers

Style and Sustainability

Vineyards and Wines

Experiences

Nivole

C.R.U

Contacts



CerequioSkyBar

Cru Wines, Cocktails & Top Food

*Watch the
Video*

Nestled on a terrace seamlessly integrated into the breathtaking landscape of La Morra, this slice of paradise offers a full immersion among the prestigious Barolo vineyards. Guests can savor a selection of the finest Piedmont wines, enjoying each sip with serene mindfulness amidst the lush nature of the Langhe. It's an experience of luxury and tranquility where every detail is crafted with absolute care.

Chiarlo's World

Numbers

Style and Sustainability

Vineyards and Wines

Experiences

Nivole

C.R.U

Contacts

Private tastings at Palás Cerequio with sommelier



Palás Cerequio offers a unique wine experience for true wine lovers, vertical and horizontal tastings of the most important wine producers from the major crus of Barolo.

Roberto Stroppiana Bio:

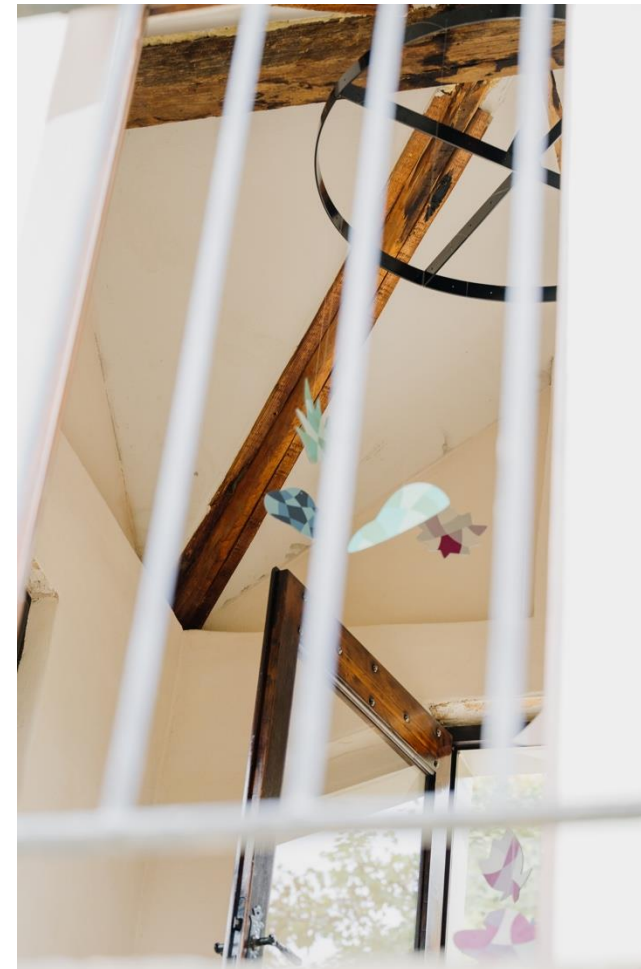
- 2024/2011 Sommelier at **Palás Cerequio**
- 2011/2008 Head Sommelier at **Piazza Duomo**, Alba (3 Michelin Stars)
- 2007/2004 Sommelier at **L'Albereta** by Gualtiero Marchesi (Michelin-starred)
- 2003/2002 **Gordon Ramsay's** The Connaught, London (Michelin-starred)
- 2002/2000 **Carlo Cracco**, Milano (Michelin-starred)
- 2000/1999 **Ducasse's Le Louis XV**, Monte Carlo (3 Michelin Stars)

Cannubi Path

*Watch the
Video*

Dedicated to Michele Chiarlo and inspired by the La Court Art Park, the multisensory experience designed by Ugo Nespolo is now open to the public, free of charge! With installations set among the vines and in the ciabot, visitors are invited to fully connect with the landscape and feel the passion of those who cultivate it.

Cannubi Path





EXPERIENCE THE BEST CRUS IN PIEMONTE

Palás

the Chiarlo Brand

[Chiarlo's World](#)

[Numbers](#)

[Style and Sustainability](#)

[Vineyards and Wines](#)

[Experiences](#)

[Nivole](#)

[C.R.U](#)

[Contacts](#)

Palás: *the vineyards approach*

- ◎ All vineyards are managed following the quality and sustainability protocol and controlled by the Chiarlo staff
- ◎ All the grapes hand picked
- ◎ All the vineyards green harvested
- ◎ Young wines, from fresh vineyards positions

Palás: *the winemaking*

- © No oak for Barbera, Gavi and Moscato
- © Only big barrels for Barolo and Barbaresco
- © Piemonte soul



EXPERIENCE THE BEST CRUS IN PIEMONTE

Palás: *the style*

- Classical Piemonte Appellation
- Chiarlo style
- Palás is Party

Palás *is Pop Piemonte*

Palás: *the name*

- *Palás*, a Piedmont word which means palace of luxury
- an Iconic Chiarlo name
- Palás is Premium



EXPERIENCE THE BEST CRUS IN PIEMONTE

Palás: *the packaging*

Cool, iconic, fresh

VS

Piemonte traditional and
classical labels





EXPERIENCE THE BEST CRUS IN PIEMONTE

Palás: *The Stelvin Choice*

**Be young preserve
the freshness!**



Barolo DOCG *Palás*

Grape variety

nebbiolo

Vineyards

Monforte, Verduno, La Morra

Soil

calcareous and tufaceous clay marl of Helvetian origin for the lands of Monforte d’Alba.
The lands of La Morra and Verduno, of Tortorian origin, are characterised by a greater presence of

Vineyard exposure

lime and sand

Method of cultivation

mainly east / south-east exposure

Harvest

Guyot

Vinification

manual harvest

Refinement

in steel tanks. 13 /14 days of maceration with the skins, with a soft “shower” system of wetting the cap at a temperature between 32°C and 27°C. Malolactic fermentation in steel

Colour

minimum of 3 years, aged for 24 months in 50 hl oak casks before refinement in the bottle

Nose

garnet red with brilliant hues

Taste

etherea, balsamic and complex. Notes of small fruits, liquorice and tobacco
complex, harmonic and aristocratic with silky tannins well integrated in the structure

Serving temperature

17-18° C

Pairings

agnolotti with roasted, braised and lamb sauces

Bottle sizes

0,750 l.

Closure

cork



**RATINGS,
THE BEST OF**

Kerin O'Keefe
#KOWine

94/100

JAMESSUCKLING.COM

94/100

Jancis Robinson
JancisRobinson.com

17/20

Barbaresco DOCG *Palás*

Grape variety	nebbiolo
Vineyards	Barbaresco and Treiso
Soil	calcareous clay marl with a good presence of lime and sand
Vineyard exposure	east, south-east
Method of cultivation	Guyot
Harvest	manual harvest
Vinification	in steel tanks. 13 / 14 days of maceration with the skins, with a soft “shower” system of wetting the cap at a temperature between 32°C and 27°C. Malolactic vat fermentation
Refinement	minimum of 2 years, aged for 18 months in 50 hl oak casks before refinement in the bottle
Colour	garnet red
Nose	complex delicate, ethereal with evident notes of small red fruits, green peppercorn and fine spices
Taste	complex, aristocratic, excellent harmony, with a pleasant fabric of silky tannins
Serving temperature	18°C
Pairings	roasted meats and wild game, hard cheeses
Bottle sizes	0,750 l.
Closure	cork



RATINGS, THE BEST OF

JAMES SUCKLING.COM

92/100

Kerin O'Keefe
#KOWine

95/100

WINE ENTHUSIAST

91/100

Barbera d'Asti DOCG *Palás*

Grape variety	barbera
Soil	light chalky clay soils, with a good presence of sand
Vineyard exposure	mainly east / south-east exposure
Method of cultivation	Guyot
Harvest	manual harvest
Vinification	in steel tanks. 10 days of maceration with the skins, with a soft “shower” system of wetting the cap at a temperature between 16°C and 18°C. Malolactic fermentation in steel
Refinement	aged for at least 3 months in steel tanks
Colour	intense ruby red with brilliant violet hues
Nose	fruity aromas and notes of red fruits
Taste	incredible freshness, cleansing taste and elegance. Fragrant drinkability
Serving temperature	16-18 °C
Pairings	grilled meat and fish, mussels with tomato, pasta with tomato
Bottle sizes	0,750 l.
Closure	cork or Stelvin



RATINGS,
THE BEST OF

JAMES SUCKLING.COM

90/100

Gavi DOCG *Palás*

Grape variety	cortese
Soil	white calcareous soil with a limited presence of clay
Vineyard exposure	mainly east / south-east exposure
Method of cultivation	Guyot
Harvest	manual harvest
Vinification	soft pressed
Refinement	minimum of 3 months in steel tanks
Colour	straw yellow with brilliant green hues
Nose	floral and fruity, very fine with notes of exotic fruits and white peach
Taste	harmonious, elegant with great fragrance and a pleasing roundness
Serving temperature	10°C
Pairings	ideal as an aperitif, it is perfectly matched with fish, spicy foods and delicate starter dishes
Bottle sizes	0.750 l.
Closure	cork or Stelvin choice



Moscato d'Asti DOCG *Palás*

Grape variety	white moscato
Soil	white land, sandy, of sedimentary marine origin from vineyards in the heart of the historic area most suitable for this grape variety
Vineyard exposure	east, south-east
Method of cultivation	Guyot
Harvest	manual harvest
Vinification & refinement	soft pressing of the whole cluster The must is stored in a tank at -2°C to maintain the integrity of the aromas, followed by slow fermentation in an autoclave at a controlled temperature until achieving an alcohol content of 5%. During this process, a part of the carbon dioxide developed during fermentation remains “entrapped”, giving the wine its mild, natural effervescence. Before bottling, the it then undergoes a process of micro-filtration to give the wine its clarity, purity and prevents any further fermentation of the yeasts.
Colour	brilliant straw yellow
Nose	white flowers, sage, tropical fruits
Taste	balanced, persistent fragrance, with fine bubbles and a fresh, moderately sweet and savoury finish
Serving temperature	10°C
Pairings	any occasion, but perfect when served with fruit desserts and sorbets
Bottle sizes	0,750 l.- 1,5 l.
Closure	cork or Stelvin

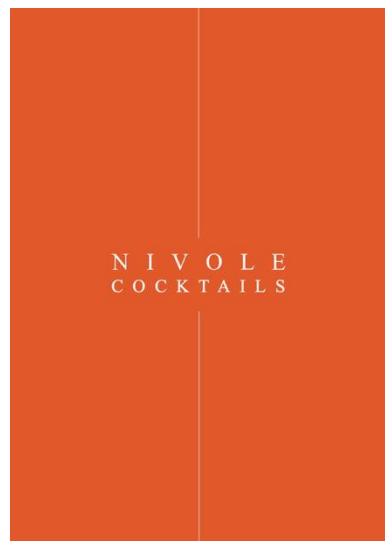




EXPERIENCE THE BEST CRUS IN PIEMONTE

N I V O L E

Nivole Cocktails



**A collection of custom-made cocktails
crafted with Michele Chiarlo's
Moscato d'Asti Canelli.**

The recipe book celebrates Nivole's versatility in mixology, featuring recipes created in collaboration with the "Nivolistas" – influencers, bartenders, and sommeliers from around the world – as well as original creations curated for the Skybar at Palás Cerequio.

Nivolistas

Once again this year editorial collaborations will be activated with digital content creators in Italy, North America, Europe and Asia.

Sommeliers and bartenders who we will call **“NIVOLISTAS”** will be involved to encourage the choice of **Moscato d’Asti Docg Nivole** as an unusual pick "by the glass" and **P Nivole** as a base for original cocktails.



Content creation

The contents will be used to enrich the schedule on Nivole's Instagram profile and to create a new section of the website that will collect all the **pairings, recipes, and cocktails** created by each of the sommeliers and bartenders involved.

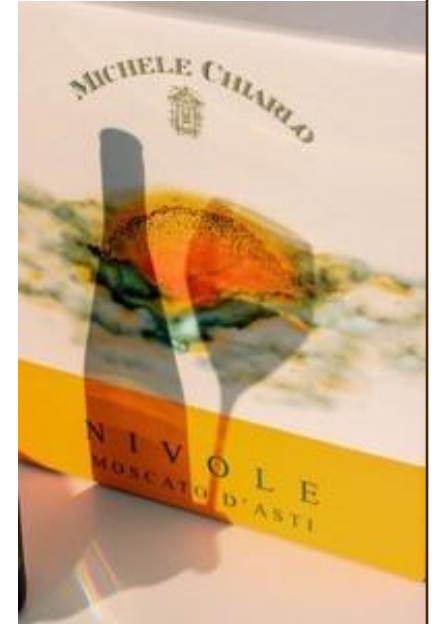


Instagram walls

some walls created in 2024



Shooting high quality photos for Moscato d'Asti Nivole



Social ads - stories

bring traffic to the Nivole Instagram profile



The Nivole Merchandising

- White Nivole gift box **NEW**
- White “P” Nivole T-Shirt **NEW**
- White “P” Nivole hoodie
- Orange Nivole hoodie
- Orange cap
- Nivole coaster
- Nivole powerbank
- Nivole poster 50x35
- Nivole framer poster
- Nivole cushion





EXPERIENCE THE BEST CRUS IN PIEMONTE

Magazine C.R.U

Chiarlo's World

Numbers

Style and Sustainability

Vineyards and Wines

Experiences

Nivole

C.R.U

Contacts



EXPERIENCE THE BEST CRUS IN PIEMONTE

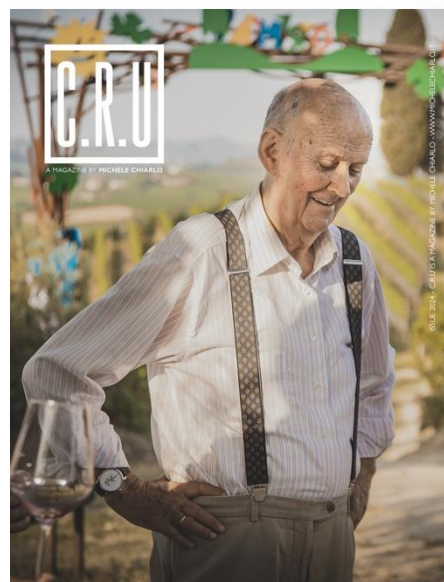


C.R.U (Custodi di Radici e Umanità / Keepers of Roots and Humanity) is the corporate magazine of Michele Chiarlo, celebrating the bond between land and people.

Now in its fourth edition, the project stands out for its approach: powerful images and impactful texts that tell not only the story of the vineyards and the land but also the stories of the people who bring them to life. Each issue includes interviews with key figures from the wine world, insights into new products, company news, cultural overviews, and provides a multifaceted view of the Michele Chiarlo universe.



EXPERIENCE THE BEST CRUS IN PIEMONTE





EXPERIENCE THE BEST CRUS IN PIEMONTE

Cantina Michele Chiarlo

Strada Nizza-Canelli,
14042 Calamandrana (Asti)

Tel: (+39) 0141 769030

info@chiarlo.it

Relais Palás Cerequio

Borgata Cerequio
12064 La Morra (Cuneo)

Tel: (+39) 0173 50657

direzione@palascerequio.com

Art Park La Court

Via Cocito, 30
14040 Castelnuovo Calcea (Asti)

Tel: (+39) 0141 769030

reservation@chiarlo.it

www.michelechiarlo.it