MICHELE CHIARLO
Cerequio Barolo DOCG 2022

94 Points

The Michele Chiarlo 2022 Barolo Cerequio is remarkably consistent despite the challenges posed by a hot, dry growing season. Fermented in 55-hectoliter oak vats with 20 days of skin contact and gentle infusion-style cap management before aging in oak, the wine reveals a graceful succession of aromas with rose, redcurrant, orange peel and sweet spice. The palate is open-knit and immediately expressive, showing less depth and complexity than the site's greatest vintages but remaining true to the elegance that has long defined Cerequio. Production is 12,000 bottles.

July 30, 2026
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