

Barbaresco DOCG

Faset

VINTAGE: 2023

PRODUCER'S VINTAGE NOTES: "The mild autumn of 2022 was followed by a winter with little significant rainfall, marked by dry conditions and above-average temperatures from January through April. Only in May did uneven rainfall arrive across the region. June remained within seasonal norms, while July saw a sharp rise in temperatures, with heat spikes that triggered moderate water stress. Rainfall on August 25 successfully restored balance, reestablishing a proper pulp/skin ratio and allowing the vines to regain optimal conditions. The weather then remained sunny and dry through the end of September, with good day/night temperature variation that proved crucial for excellent grape ripening. Harvest took place within the classic timeframe for the area, from October 5 to 10. The vintage shows moderate alcohol levels well balanced by acidity. It can be described as a vintage immediately expressive on both nose and palate, with silky tannins, character and harmony, and excellent aging potential." *Stefano Chiarlo, winemaker*

GRAPE VARIETY: nebbiolo

MUNICIPALITY: Barbaresco

FIRST VINTAGE PRODUCED: 2014

VINEYARD: Faset

SURFACE AREA OF THE VINEYARD: 1 hectare

YEAR PLANTED: 1965

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.

VINEYARD EXPOSURE: at the summit of the hill with a southwest exposure

VINEYARD ELEVATION: 210-270 AMSL.

METHOD OF CULTIVATION: Guyot

VINES PER HECTARE: approximately 4,500

YIELD: thinning of excess bunches at end of summer, leaving an average of 6/7 bunches per vine

HARVEST: manual harvest

VINIFICATION: fermentation for 17/18 days with the skins in 55hl oak vats with a soft "shower" system of wetting the cap at a temperature between 30 and 27° C. Malolactic vat fermentation

REFINEMENT: minimum of 2 years, aged for 18 months in large casks before refinement in the bottle

COLOUR: garnet with brilliant hues

NOSE: ample and aristocratic, notes of dried rose petals, small red fruits and an elegant hint of minerals combined with fine spices

TASTE: has great structure, elegant and welcoming, marked minerality with the dense texture of fine tannins

ACCOMPANIES: wild rabbit with Juniper berries, roast pheasant, agnolotti with roast sauce, well-matured cheeses

SERVING TEMPERATURE: 18° C

BOTTLE SIZES: 0,750 l. - 1,5 l.

CLOSURE: cork

