

Barbaresco DOCG

Faset

VINTAGE: 2016

PRODUCER'S VINTAGE NOTES: "The 2016 vintage will be remembered for a long time for its rare qualitative excellence. It was a harvest characterized by a climate that followed the normal patterns of the seasons, without meteorological anomalies, producing very healthy grapes and allowing them to reach a perfect and uniform ripening in classic times. An adequate thinning of the bunches carried out at the end of August, meant that in the last month the plant conveyed all its energy on the remaining few bunches, determining a splendid maturation favoured by sunny days and cool nights. The harvest took place in the classic times (5-9 October). A vintage of excellence". *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

PRODUCTION PHILOSOPHY CERTIFICATION: V.I.V.A "SustainableWine"

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°C 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

«This wine truly underlines the differences between the single vineyards of Barbaresco. The Faset vineyard is located only about 300 meters from Asili, yet the wines made from these respective sites are completely different. The 2016 Barbaresco Faset shows more heft and fiber with brooding dark fruit. This wine shows a whole different level of intensity. Pair it with Piedmont's plin ravioli» Robert Parker 93+/100 points

