

Barbaresco DOCG

Faset

VINTAGE: 2018

PRODUCER'S VINTAGE NOTES: "The 2018 vintage was characterized by a late winter / spring that experienced abundant snow and then rain: such conditions allowed the restoration of precious water reserve after a 2017 that experienced very little rainfall.

The vegetative stage began in the usual period, but the months of May and early June have sternly put the winegrower to the test, requiring prompt interventions with anti-mildew treatments and suitable agronomic operations aimed at maintaining the grapes' perfect health. The year continued with a hot and dry summer, but the abundant quantity of fruit required the elimination of excess bunches (thinning of 30-35%): this then allowed the ideal continuation of a balanced maturation.

The ideal climate in the last weeks of the summer and the mild days and cool nights of September determined a gradual maturation and the development of strong and elegant aromas.

Harvest began on October 7, collecting very healthy and perfectly ripe grapes.

The wine expresses a fine bouquet, revealing strong characteristics of the terroir of origin. The harmonious, fresh and long taste is accompanied by silky tannins." *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**

