

Barbaresco DOCG

Faset

VINTAGE: 2021

PRODUCER'S VINTAGE NOTES: "If finally snowed. The earlier part of the year saw both rain and snow, which piled up to a height of 60cm among the vineyards of the Langhe. March saw no rainfall and temperature remained above average, prompting an early start of vegetation. Such conditions led us to expect another hot vintage and early harvest, but we were proven wrong: temperatures in April and May were cold, slowing down the early vegetative development. In mid-May, the signs seemed to point to a later harvest, instead: the vines were growing slowly, temperatures were quite low during the night and the wind was always cold. In the first week of June all varieties were in full bloom, with some Nebbiolo and Barbera buds already set. The last two weeks of the month were hot, characterized by temperatures within seasonal average and storms that brought 20-30 mm of rainfall. June marked the beginning of a long, hot (but not torrid) and dry summer that lasted until September, with milder temperatures during the day. The last two weeks of August were dedicated to the thinning of the most overgrown vineyards. Harvest was carried out during the usual period, yielding healthy and perfectly ripe grapes, at a rare level of quality. Despite the significant weather fluctuations experienced in spring, 2021 turned out to be an outstanding vintage thanks to the excellent climate that followed."

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°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

