

Barbaresco DOCG

Faset

VINTAGE: 2020

PRODUCER'S VINTAGE NOTES: "The 2020 vintage began as a mild winter with little rainfall, especially snowy ones. The first part of spring was dry and sunny (March and April), suggesting an early vintage. But this forecast was proven wrong: May and June have been particularly rainy, slowing down vegetative development. Such conditions also allowed for the accumulation of abundant and essential water reserve for the summer season, which has not been excessively hot and dry. What sets this vintage apart is the ideal climate during the most crucial stage: September was mild and dry, allowing the grapes to grow healthily and reach perfect ripeness. 2020 has generally been an abundant year in terms of production, but thanks to the thinning operations carried out at the end of August, the quantity harvested went back to standard levels, further elevating fruit quality. From mid-August to late September, we experienced sunny days and excellent diurnal temperature variation: conditions that allow for a slow yet constant maturation of the tannins and are typical of "great vintages". The harvest of perfectly healthy and ripe grapes from Faset vineyard was carried out on 1 October."
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