

Barbaresco DOCG

Faset

VINTAGE: 2022

PRODUCER'S VINTAGE NOTES: "The 2022 vintage in Piedmont was shaped by a mild winter with limited precipitation, followed by an equally dry spring that resulted in an early vegetative cycle, approximately two weeks ahead of schedule. This early progression persisted throughout the growing season. June and July remained hot and dry, but two timely rainfalls in the Barbaresco and Barolo areas – delivering around 120 mm of rain – helped restore balance in the grapes, particularly in the pulp-to-skin ratio and ripening process. To preserve freshness and aromatic complexity, and to shield the clusters from sun damage, the canopy was carefully managed to provide adequate shade. Thinning was performed earlier than usual, between August 20th and 22nd, and manual harvesting began on September 23rd, about ten days ahead of schedule. The grapes were harvested in exceptional condition, displaying perfect health and ripeness. The 2022 vintage underscored the critical role of the vigneron's expertise and intuition, as well as the vine's natural adaptability to climatic challenges. These factors were instrumental in achieving this Barbaresco Faset, which is surprisingly expressive, beautifully balanced, and full of character."

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

