

Prunotto



FIULOT 2021

Classificazione

Barbera D'Asti DOCG

Annata

2021

Climate

The 2021 growing season began with mild winter weather but periods of precipitation and even some snowfall affected the area guaranteeing excellent groundwater reserves. Vine growth started right on schedule but light, localized frost events halfway through April caused lower yields but did not have any adverse effects on the quality of the fruit. The arrival of spring brought a long stretch of beautiful weather that lasted throughout summer with average seasonal temperatures that were uninterrupted by extreme heat events. June and July saw occasional summer storms. At harvest time, optimal temperature swings between day and night allowed the grapes to achieve optimal ripeness and excellent balance between sugar levels, freshness, and polyphenolic maturity. Harvesting operations began on September 19th and were completed on October 1st.

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Harvest and Vinification

Harvested grapes were brought to the cellar, destemmed and crushed. Maceration on the skins took place over a period of 5 to 7 days at a temperature that did not exceed 28 °C (82 °F). The wine was raked and completed both alcoholic and malolactic fermentation before the winter season. Fiulot was aged in stainless steel vats before being bottled in spring.

Historical Data

"Fiulot" in Piemonte's local dialect means "young man". This Barbera is delicate and easy to drink, a youthful expression of its fruit and aromas.

Tasting Notes

Fiulot is an intense, vibrant ruby red color. On the nose it's vinous and fruity with notes of plums and cherries. Its palate is fragrant and exceptionally pleasant.