



FIULOT 2024

Classificazione

Barbera D'Asti DOCG

Annata

2024

Climate

The 2024 growing season began with mild winter weather and occasional rain showers that helped partially replenish groundwater reserves that were depleted after the past summer's drought conditions. The vines broke dormancy normally during a period of mild weather. The final half of spring and summer brought rain showers. These climatic conditions required specific soil management techniques to preserve the health of the vines and not only: cluster thinning proved to be essential in guaranteeing that grapes developed with good sugar concentration levels and good freshness. The grape harvest for Fiulot began on September 17th and was completed on October 2nd.



Harvest and Vinification

Freshly 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 racked 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 ruby red with purple hues. The nose offers intense fruity aromas with notes of blackberries, blueberries and plums and a hint of sweet spices. Flavors on the palate are fresh and intense with good persistence.