



FIULOT 2019

Classificazione

Barbera D'Asti DOCG

Annata

2019

Climate

Winter 2019 was marked by temperatures that were higher than seasonal averages, with the exception of a couple of snow events and some precipitation, that led to early vine growth especially in those vineyards with better sun exposure. Climate trends changed in April and persisted throughout the end of May with colder temperatures and generous rainfall that affected flowering, reducing the number of berries per cluster and limiting yields. Hot dry weather in June preceded a period of rain showers that started mid-July. Optimal temperature fluctuations during the month of August together with attentive crop thinning in the vineyards kept the fruit intact. September began with a period of brief but intense rainfall, followed by rising temperatures and stable weather up until the end of October. This was a difficult vintage with a lengthy harvest and limited yields but the grapes were of excellent quality.

Harvest took place from September 17th to the 1st of October.



Harvest and Vinification

Harvested grapes were brought to the cellar, destemmed and crushed. Maceration on the skins took place over a period of 8 days at a maximum temperature of 28° C (82° F) and was racked. Alcoholic and malolactic fermentation were both completed before winter. Fiulot was left to age for several months in stainless steel tanks before bottling 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 ruby red color. On the nose it is youthful and grapey with fruity aromas of plums and cherries. The palate is fragrant and extremely pleasing.