



FIULOT 2020

Classificazione

Barbera D'Asti DOCG

Annata

2020

Climate

The 2020 growing season was defined by winter conditions that did not present any extreme weather events, temperatures were mild, and precipitation was limited. The first half of spring was rather dry and sunny that prompted early and even vine growth. Relatively wet, rainy conditions in the months of May and June slowed down the vines' vegetative cycle and set the timetable back but provided a generous replenishment of groundwater reserves. These climatic conditions together with moderate summer temperatures prevented water stress. Frequent cluster thinning guaranteed balanced production per vine and boosted berry development. Excellent weather in the month of September, with significant temperature swings between day and night, brought perfectly whole, healthy grapes to optimal ripeness. Harvesting operations took place from September 16th to the 25th, 2020.



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 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 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.