



## FIULOT 2022

### Classificazione

Barbera D'Asti DOCG

### Annata

2022

### Climate

The 2022 vintage will be remembered for the early and surprising growing season. Early because the grape harvest had already been completed at the beginning of October and surprising because, considering weather patterns, the grape vines proved once again to be exceptionally resilient. Winter weather was unusual from the very beginning of the season, mild and dry conditions persisted throughout the entire vegetative cycle. Significant lack of precipitation and temperatures that rose above seasonal averages in June and July caused the vines to respond by limiting vegetative growth and reducing cluster size. Under these circumstances, perfectly healthy grapes progressed to ripeness, however berries were smaller in size and had high sugar concentration levels. Harvesting activities for Fiulot began on September 7<sup>th</sup> and were completed on September 17<sup>th</sup>.



## 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.