

*Prunotto*



## FIULOT 2023

### Classificazione

Barbera D'Asti DOCG

### Annata

2023

### Climate

The 2023 growing season was defined by warm dry weather that persisted until mid-May when abundant precipitation impacted the area, especially heavy in the area around Alba. Temperatures returned to normal levels at the beginning of July and were accompanied by several summer storms. These climatic conditions resulted in lower yields but did not adversely affect the future quality or ripening phase of the fruit. The grape harvest for Fiulot began on September 14<sup>th</sup> and was completed on October 14<sup>th</sup>, 2023.



## 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 ruby red color with purple hues. The nose presents intense fruity aromas especially cherries, raspberries, and blackberries. The palate is fresh with great balance.