Prunotto

FIULOT 2017

Classificazione

Barbera D'Asti DOCG

Annata

2017

Climate

The 2017 vintage in Alba will be remembered for hot summer weather and scarce rainfall. Winter was mild with little snowfall while the first part of spring brought some rain and higher than average temperatures prompting early vine development. As the month of April drew to a close, temperatures suddenly plummeted with some late spring frost that mostly affected vineyards located at the bottom of the valley and along the hillsides. The month of May marked the beginning of a long period of favorable weather leading to high temperatures during the summer months. Several isolated rainstorms in August replenished groundwater reserves in the soil, critical for guaranteeing optimal vine growth and development. As of the first week in September, temperatures dropped considerably with significant temperature fluctuations between day and night. This vintage was marked by lower yields but excellent quality. Harvesting operations began on September 6th and were completed on September 14th.

Prunotto

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.