



ALCOHOL: 14%

BLEND:
100% Barbera

BARBERA D'ASTI DOCG

2018 Fiulot

VINTAGE NOTES

- The 2018 vintage started with a long winter season with frequent rain showers that replenished groundwater reserves that were depleted after 2017's drought conditions.
- Winter conditions persisted until the beginning of March with cooler temperatures causing a delay in vine growth. Frequent rain prevailed during spring and first half of summer.
- Halfway through July, temperatures rose and a long stretch of beautiful weather followed favoring slow, regular berry ripening.
- Harvesting operations began end of August and continued through end of September.

VINEYARD NOTES

- Fiulot is produced from the Costamiòle vineyard in the township of Agliano, known for its light-colored clay soil, rich in calcareous marl.
- The Costamiòle vineyard was the second vineyard purchased when the Antinori family took ownership of Prunotto.
- It is named for the house on the top of this hillside property.

WINEMAKING NOTES

- Harvested grape bunches were immediately de-stemmed and crushed. The grapes fermented on their skins for 5 days at controlled temperatures.
- After alcoholic fermentation the wine underwent malolactic fermentation which was completed by early winter.
- The wine was aged for several months in stainless steel tanks before bottling in the spring.

RECOMMENDED FOOD PAIRINGS

- This wine pairs well with simple dishes such as hors d'oeuvres, soups, risotto, and pasta.

TASTING NOTES

This Red Wine is vivid red in color with intense aromas of dark red fruit such as cherry and plum. Abundant in fresh and melodious fruit flavors, which make it very pleasing in its young age.