



Technical sheet Barbaresco Faset 2020 Mura Mura

General information

- Denomination: Barbaresco DOCG
- Commercial Name: Barbaresco Faset
- Cru/vineyard: Faset
- Vintage: 2020
- Grape: 100% Nebbiolo
- Municipality of vineyard: Barbaresco
- Vineyard Size: 0,45 HA
- Exposure: West
- Altitude: 203 m
- Soil: loamy, calcareous marl

Vineyard Management

- Agriculture: SQNPI
- Training: 'Controspalliera' Guyot pruning
- Vines per hectare: 4500 vines/HA
- Yield per hectare: 45 q.li/HA

Vinification

- Vessel for alcoholic fermentation: 50 hl french oak vat
- Maceration: pre-fermentation bleeding (from 5 to 15% depending on vintage); 12-15 days on the skins with delicate pumping over
- Fermentation temperature: 26°C
- Vessel for malo-lactic fermentation: french oak vat

Ageing

- 12 months: 25 hl french oak barrel
- 12 months: 400 l ceramic amphorae
- 6 months: resting in bottle

Style: terroir expression, depth, absence of bitterness, aromatic clarity and absence of faults

Tasting notes: pale ruby red color with brick reflections, the nose has aromas of cherry, violet, cinnamon, rhubarb and hints of musk. On the palate the tannin is silky and gives the wine elegance. The finish is persistent.

Food pairings: stuffed pasta, meat-based second courses

Analytical parameters

- Alcohol: 14,42%
- Total acidity: 5,57 g/L
- pH: 3,56

Bottles produced: 3370