



PIERCARIO·CULASSO

TECHNICAL SHEET



BARBARESCO DOCG

FASET DUESOLI®

VARIETY: 100% NEBBIOLO GRAPES

PRODUCTION AREA: FASET CRU,
BARBARESCO MUNICIPALITY

THE DUESOLI® NAME COMES FROM A VERY STEEP VINEYARD, SOUTH-WEST EXPOSED, OVERLOOKING THE TANARO RIVER.

AFTER SUNSET, THE SUN GOES DOWN AND MAKES A REFLECTION ON THE RIVER. IT CREATES A DOUBLE LIGHTENING CHARACTERISTIC OF THAT VINEYARD, WHO HAS ALWAYS PRODUCED INTENSE AND UNIQUE WINES.

VINEYARD EXPOSURE: SOUTH AND SOUTH-WEST

COMPOSITION OF THE SOIL: CALCAREUS AND CLAY MARLS, WITH PRESENCE OF SAND.

ALTITUDE: 250 – 270 M SLM

FERMENTATION: 15 – 20 DAYS IN STAINLESS STEEL TANKS WITH CONTROLLED TEMPERATURE.

AGEING: ABOUT 24 MONTHS IN NEUTRAL FRENCH OAK BARRIQUES. LIGHT TOAST. THEN A FEW MONTHS IN BOTTLE BEFORE BEING AVAILABLE.

FIRST VINTAGE PRODUCED: 2017