



PIERCARIO·CULASSO

TECNICAL SHEET



BARBARESCO DOCG FASET

VARIETY: 100% NEBBIOLO GRAPES

AREA OF PRODUCTION: FASET CRU,
BARBARESCO MUNICIPALITY.

VINEYARD EXPOSURE: SOUTH-WEST

COMPOSITION OF THE SOIL:
SANT'AGATA MARLS. LIMESTONE AND
CLAY.

ALTITUDE: 250 – 270 METERS SLM

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

AGEING: AROUND 12 MONTHS IN
NEUTRAL FRENCH OAK BARRIQUES
(2018 AND 2019 VINTAGES) – AROUND
12 MONTHS IN FRENCH BARREL (FROM
2020 VINTAGE).

FIRST VINTAGE PRODUCED: 2018