

CANTINE DEL CASTELLO DI RE CARLO ALBERTO



CASTELLO DI VERDUNO

Barbaresco Docg 2009

Fasét

Vineyard

The Fasét vineyard is situated in the commune of Barbaresco (at 260 m. a.s.l.), on parcels 550p (planted partly in 1970 and the remainder in 1992) and 552p (planted in 1970, 1992 and 1997) on land registry map sheet IV. The 100% Nebbiolo vines are grown on a total area of 0.97 hectares, on limestone white soil. The slope faces east/south-east.

Picking and maceration

The grapes are handpicked, sorting only the best bunches and placing them into a 20 kilos baskets. The harvest took place on September 29th 2009. The maceration in steel tanks lasted for 25 days, with regular punching down of the cap and, at the end of the alcoholic fermentation, we used the traditional technique of the “submerged cap” to continue with a static maceration.

Ageing

The wine aged for 20 months in large Slavonian oak casks and 2 months in steel tanks, followed by 26 months in the bottle prior to its release on September 2013.

Bottling

The wine was bottled without any fining nor filtration on July 7th 2011, with lot no.L11-08. The 2009 production has been of 2670 Albeisa bottles.

Tasting notes

Garnet red with slight orangey highlights; fragrant nose of raspberries and violets, liquorice and juicy cherry notes. Nice texture and length on the mouth, accompanied by just the right freshness and tannins.

Analytical data

Alcohol: 14.50% by Vol.
Total acidity: 5.6 g/l
pH: 3.39

Award

5 Grappoli – Duemilavini 2014

Vintage 2009

The 2009 winegrowing season will be remembered for a winter characterized by particularly heavy snowfall, which guaranteed considerable water reserves that turned about to be extremely useful considering the lack of rainfall for most of the summer. Climatic conditions were good during September and October and the fine weather favoured the grape harvest, both for early and late ripening grape varieties.

