

BARBARESCO - PIEMONTE



PIERCARIO · CULASSO

THE STORY

WINERY LOCATION: Barbaresco, Piemonte, Italy

NAME OF VINEYARD: Culasso Vineyard

GRAPES: 100% Nebbiolo

DESIGNATION: Barbaresco DOCG

VINEYARD SOURCES: Grapes selected from the Faset Vineyard

VINEYARD SIZE + ALTITUDE: 2 he. 270 m above sea level

AGE OF VINES: Oldest vines up to 55 years.

SOIL: Saint Agata Fossil Marl

SKIN MACERATION TIME: 15-20 weeks

FERMENTATION + AGING: Temperature controlled fermentation in stainless steel tanks with frequent pumping over. Maturation in French barriques (30% new, 70% neutral oak)

ANNUAL PRODUCTION: 3,500-5,000 bottles each vintage

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): 70 ppm

Filtration agents: None

Stabilization agents: Cold stabilization as needed

Yeast utilized: Native yeasts when possible otherwise natural yeasts selected from the area.

Organic/Biodynamic: Organic, yes but not certified



ORGANIC



After nearly a lifetime of working for some of the most renowned names in Barbaresco, Piercarlo Culasso and his young and charismatic daughter, Martina, decided to craft wines from their family's plot in the coveted vineyards on the top of the historic hill, Faset. Martina and Piercarlo are intimately involved with every step of production from farming to the cellar. A deep respect for the land informs their work in the vineyards, planted by Piercarlo's father, Dante, in the 1970's. Their goal is to have the least possible impact on their terroir in order to respect the vine. The Culasso style is sincere, elegant, and perfumed always guided by the four virtues of respect, abundance, love and health which are the cornerstones of their relationship with the vine