

Mustela Karmico Barbaresco 2019

	Tech Specs
Type:	Red Still Wine
Ingredients:	Nebbiolo 100%
Region/Subregion:	Piemonte, Barbaresco DOCG
Vegan?	Yes
Sustainable?	Yes
ABV:	14.00%
	A closer look...
Total Production:	400 cases
Vineyard:	Municipality of Treiso, Meruzzuno vineyards, 500 M. ALS.
Soil:	Soil composition is characterised by the presence of calcareous grey marl, with good drainage, still rich in minerals, which convey freshness and a pleasurable drinkability.
Age of Vines:	2000
Vineyard Size:	6 hectares
Climate:	In Barbaresco, the summers are warm, humid, and mostly clear and the winters are very cold, snowy, and partly cloudy. Over the course of the year, the temperature typically varies from 32°F to 83°F and is rarely below 25°F or above 89°F.
Farming Methods:	They are certified sustainable, with a sustainable approach in the vineyard and in the winery.
Fermentation Methods:	After destemming and a soft crushing, grape fermentations takes place with skin contact for about 16 days in oak barrels, followed by malolactic fermentation in wood. Spontaneous natural soft fermentation without temperature control. Natural vinification.
Winemaker:	Giuliano Luorio
Elevage:	36 months in big used barrels, followed by bottle-ageing before release for sale.
Fining/Filtration:	Natural
Residual Sugars:	<1 g/l
Acidity:	5.3 g/l
SO2:	30 mg/l

All about this bottle

This Barbaresco DOCG is made from Nebbiolo (100%) in the sub-varieties Michet and Lampia. This producer works only in minimal intervention with very low sulfites and without using any additive.

Garnet red; intense, elegant, fruity, with tobacco and spicy notes. On the Palate it is armonious, balanced with an important body and a very pleasant, slightly spicy aftertaste.

AZIENDA AGRICOLA
MUSTELA
KARMICO



BARBARESCO
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA - TREZZO TINELLA (CN) - ITALIA

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