

# Mustela

## Ultimo degli Onesti Barbaresco Riserva 2017

	<b>Tech Specs</b>
<b>Type:</b>	Red Still Wine
<b>Ingredients:</b>	Nebbiolo 100%
<b>Region/Subregion:</b>	Piemonte, Barbaresco DOCG
<b>Vegan?</b>	Yes
<b>Sustainable?</b>	Yes
<b>ABV:</b>	14.00%
	<b>A closer look...</b>
<b>Total Production:</b>	200 cases
<b>Vineyard:</b>	Municipality of Treiso, Meruzzano vineyards. 500 M. ALS.
<b>Soil:</b>	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.
<b>Age of Vines:</b>	2000
<b>Vineyard Size:</b>	6 hectares
<b>Climate:</b>	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.
<b>Farming Methods:</b>	They are certified sustainable, with a sustainable approach in the vineyard and in the winery.
<b>Fermentation Methods:</b>	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.
<b>Winemaker:</b>	Giuliano Luorio
<b>Elevage:</b>	24 months in used big barrels, followed by bottle-ageing before release for sale.
<b>Fining/Filtration:</b>	Natural, by cold temp. decanting
<b>Residual Sugars:</b>	<1 g/l
<b>Acidity:</b>	6.2 g/l
<b>SO2:</b>	30 mg/l

### All about this bottle

This Barbaresco Riserva DOCG is made from Nebbiolo (100%) in the sub-varieties Michet and Lampia. Mandatory aging period for Barbaresco Riserva DOCG is 50 months starting November 1st of the harvesting year. At least 9 months must be in big barrels. This riserva spends around 3 years in oak and is made only from the best grapes in the best vintages. This producer works with minimal intervention with very low sulfites and without using any additives.

Perfumed with roses, dark berries, ash, asphalt, and sliced plums. Full body, ultra-fine tannins and a juicy, savory finish. Orange and lemon peel undertones. Gorgeous finish. Hard not to drink now.

AZIENDA AGRICOLA  
**MUSTELA**  
L'ULTIMO DEGLI ONESTI



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

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