

FARA DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 1.5 ha

Soil composition: acid soil composed of clays, sands and different minerals from the Alps. Glacial origin.

Training method: simple and double Guyot

Elevation: 984 ft a.s.l.

Vines/ha: 2,000 vines/ha

Exposure: East-West

Harvest time: last 10 days of September

First vintage: 2007

Production: 5,000 bottles



WINEMAKING & AGING

Varietal composition: Nebbiolo, Vespolina, Uva Rara
Fermentation

Container: stainless steel tanks

Length: 10 days

Temperature: 86-90 °F

Maceration

Technique: soft pumpings

Length: 12 days

Malolactic fermentation: yes

Aging

Container: barrels

Wood: French and Slavonian oak

Length: 3 years

In bottle: 6 months



TECHNICAL DATA

Alcohol: 13.5%

Residual sugar: < 1 g/l

Acidity: 5.7 g/l

Dry extract: 27 g/l



FOOD PAIRINGS

Pairs well with white meats, red meats, and cheeses, including medium-aged cheeses.



TASTING NOTE

The color is a deep ruby red with garnet undertones. It features intense notes of fresh fruit and white chocolate, with hints of balsamic. It shows excellent structure and well-balanced tannins.

PRODUCER PROFILE

Estate owned by: Marco Arlunno & Carlo Cambieri

Winemaker: Marco Arlunno

Total land under vine: 12 ha

Winery production: 60,000 bts

Region: Piedmont (Italy)

