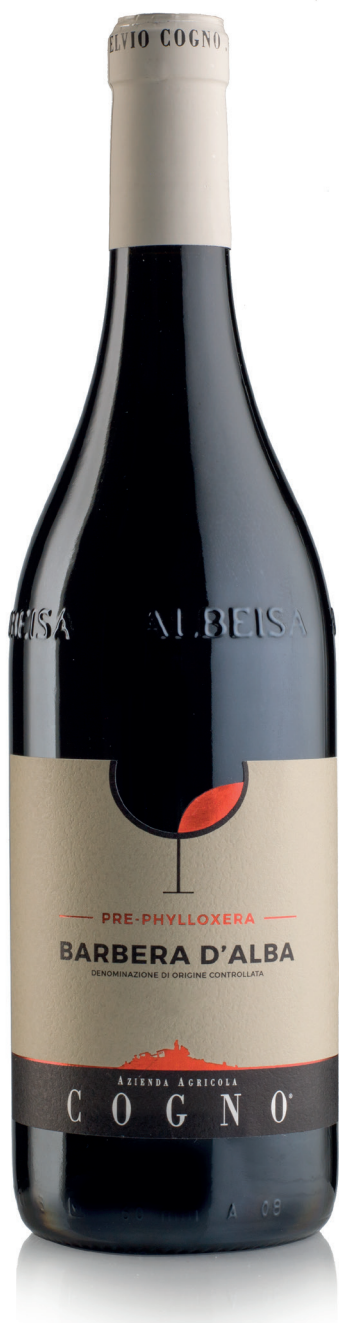


## BARBERA D'ALBA DOC "PRE-PHYLLOXERA"



**Area:** 0.25 hectares

**Grape variety:** Barbera Vitis Vinifera

**Density:** 4500 vines per hectare

**Cultivation:** vertically trellised and Guyot pruning

**Altitude:** 520 meters above sea level

**Bottles produced:** 2,000

**Harvest period:** start of October

**Vinification:** in stainless steel, temperature-controlled, automatic pumping-over

**Aging:** 12 months in large Slavonian oak barrels

**Lysis:** 60 days

**Bottle ageing:** 6 months

### Sensory Profile

A bright, rich ruby color with intense purplish highlights. The aroma is enveloping, aromatic and deep with noticeable spices on first impression and raspberry, strawberry and ripe cherry notes in background. Finish with pleasant harmonies of wild flowers. On the palate it is well structured, fresh and the acidity is excellently balanced, the tannins texture is embracing and flavors remind you of sour cherries, blackberries and prunes.

**Serving suggestions:** this versatile wine goes well with starters, meaty sauces and also red or wild meat. It does justice to strong cheeses, savory or seasoned.

**Serving temperature:** 16-18° C

### Notes

Produced from one of the last archaic vineyard of Langhe region, an open-air museum from a time gone by, with vines older than a hundred years. The vines are onto 100% Vitis Vinifera roots and replicate by layering. They have therefore maintained, over the decades, the original Barbera characteristics. The small plot, situated in Berri near La Morra, has an excellent exposure and sandy-chalky terrain which guarantees a natural protection from Phylloxera. This mixes with the intriguing vine resiliency and its most typical charms imparted from the microclimate and a particularly favorable altitude. The low production per hectare guarantees an intensely rare and rich organoleptic concentration. The wine is refined in oak casks which slowly develop all primary aromas. Pleasant and refined, complex even as a young wine, it is not afraid to be aged in bottle, expressing its solid uniqueness even over the years.