

BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

2014

Selezioni Varietali



“ Aldo says that Barbera is the wine that is most like my character. A hint of curiosity and patience that sees it blossom to reveal itself in pure and rich personality. ”

Milena Vaira

DESCRIPTION: Our Barbera d'Alba DOC comes from ancient soils, traced to three different geological ages: Tortonian, Serravallian and Messinian. The resulting terroir produces a refined savory wine, charming and complex and easily combined with any meal.

VARIETY: 100% Barbera

VINEYARD AND TERROIR: The vineyards of Fossati and San Pietro (in Barolo) are rich in white marne that infuse delicate aromatics with fresh notes of wild red berries. The vineyard of Piedicucche (in Novello) represents darker soil types, rich of clay and iron, giving volume and structure. The Serravallian formation (generally known as Helvetian) of the vineyard Bricco Bertone (in Sinio), which is more calcareous and significantly older, characterizes the wines with darker shades of black fruit, incense and leather. The vineyards of Passau and Fontani, in the village of Vergne, when blended together have remarkable aromatics.

VINTAGE: Fresh vintage and extremely slow ripening, which allowed us to capture the expression of terroir and minerality of all varieties. A mild winter and an early spring, with early vegetative growth. The summer was characterized by good water retention in the soils and cool breezy nights. Very late harvest. The medium temperatures in August helped preserve the typical freshness of this variety, balanced by the richness of phenolic substances of this vintage.

HARVEST AND WINEMAKING: The harvest of Barbera happens in the second part of September. The entire process of harvesting and selection is performed manually, with rigorous berry selection by hand over three times. Fermentation lasts 15-20 days on average.

AGING: Malolactic fermentation, a must for this variety, and aging for about 12 months, partly in neutral oak barrels and partly in stainless steel, complete the work of nature.

TASTING NOTES: Great persistence and balance, with a velvet finish. Deep red color with purple hues refer to the sweetness of a dark fruit with refined elegance. Intense and rich on the nose, it is both fresh and harmonious: floral and fruity notes give way to hay, tobacco and spices. On the palate again fruits and graphite notes are rich and persistent.