



2017 PRE-PHYLLOXERA BARBERA D'ALBA DOC

THE STORY

Produced from one of the last archaic vines of the Langhe area, an open air museum of viticulture from a time gone by, the plants are over one hundred years old. The vines are not grafted but propagated through cuttings, thus maintaining, over the decades, the original Barbera characteristics.

The vineyard has an excellent exposure and sandy-chalky terrain, situated in Berri near La Morra, which guaranteed the vines a natural protection from Phylloxera and imparts unique and exclusive characteristics to the vines. The intriguing simplicity of the vines and their typical, traditional charm that derives from the microclimate and favorable altitude make a one-of-a-kind wine.

The low production per hectare guarantees an intensely rare and rich organoleptic concentration. The wine is refined in oak casks that slowly develop the primary aromas. Pleasant and refined, complex even as a young wine but able to withstand bottle aging, it expresses its solid uniqueness even over the years.

2017 VINTAGE NOTES

After several heavy snow falls in the winter time, the beginning of the spring was quite hot with some rain that helped the growing cycle to start earlier than usual. Towards the end of April, the sharp drop in temperatures recorded — especially overnight — caused some frost damage, but only at the bottom of the valleys and on cooler slopes, in fact any of our vineyards were effected. Starting from May, the weather was hot and dry, enhancing a perfectly even fruit set followed by a quick veraison. This dry conditions, even if considered extraordinary, did not effected negatively the growing cycle due the reserve of water from the winter snow. By the end of August and September, the cool nights really helped to develop perfect phenolic ripening. Harvest was about 7 to 10 days earlier than usual.

VINEYARDS

Varietal Composition:	100% Barbera
Sources:	100% estate vineyards in Località Berri, in the village of La Morra
Area:	0.25 hectare (0.62 acre)
Exposure:	Southern
Altitude:	520 meters (1,706 feet) above sea level
Soil Composition:	Very rich in sand, which is a natural protection from Phylloxera attacks
Vine Age:	120+ years old
Vine Density:	4,500 vines/hectare (1,821 vines/acre)
Cultivation:	Vertical trellising, Guyot pruning, 100% organic (not yet certified)

VINIFICATION

Fermentation:	100% in stainless-steel fermentors, temperature controlled, automatic pump-overs; 100% with indigenous yeast
Skin Contact:	9-12 days
Malolactic Fermentation:	100% in steel fermenters
Aging:	1 year barrel-aging in used, 25-hl (660-gallon) Slavonian oak; bottle-aged for 6 months. Bottled without filtration
Alcohol:	14.5%

TASTING NOTES

A bright, rich ruby color with intense purplish highlights. The aroma is enveloping, aromatic, and deep with noticeable spices on first impact and raspberry, strawberry, and ripe cherry notes. Finishing with pleasant harmonies of wild flowers. On the palate, it is well structured, fresh, and has a supremely-balanced acidity. The tannins are enveloping and the flavors are reminiscent of sour cherries, blackberries, and prunes.