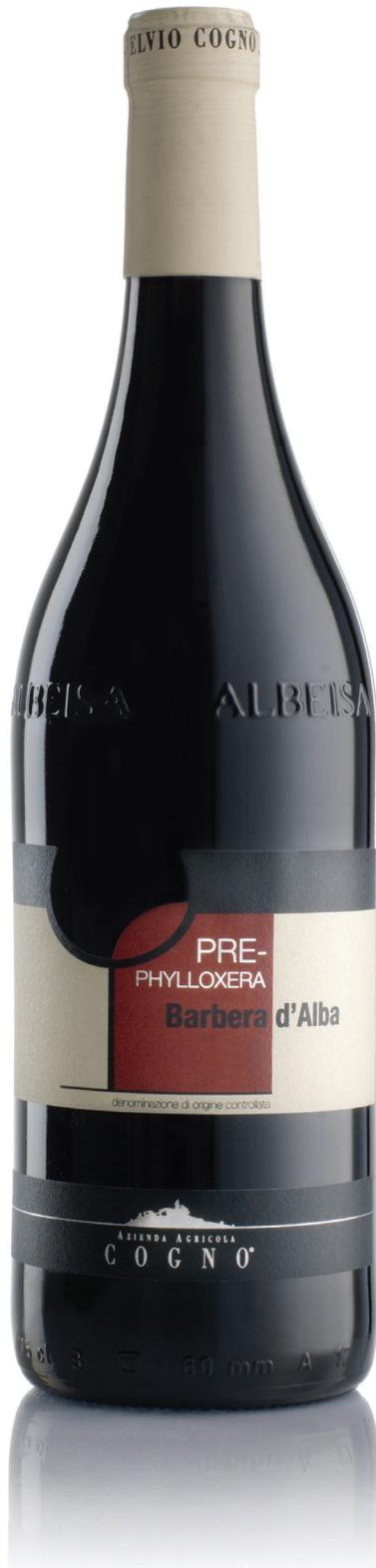


Elvio Cagno



Pre-Phylloxera 2012 Barbera d'Alba DOC

The Story:

This selection of Barbera is called "Pre-Phylloxera" because it is the only Barbera d'Alba DOC produced from ungrafted vines of Barbera. The wine is a unique and exclusive product – to taste this wine is to discover the original characteristics of the indigenous Barbera grape. The vineyard was planted more than 120 years ago, before the arrival of Phylloxera in Langhe, and has survived due to the sandy soil in this location, which Phylloxera, a root-feeding aphid, cannot abide. The vines come from pre-grafted plants and are propagated by cuttings.

2012 Vintage Notes:

The winter was warm until the end of January, when the temperature collapsed, and for a month we endured a very cold spell (as low as -15°C or 5°F) and a great deal of snow. The start of the vegetative activity in the vineyards was delayed. The spring months were somewhat cold and rainy, only by the end of June did the temperatures rise to normal. July and August were warm without excessive heat, while autumn was mild and dry.

Vineyards:

Varietal: 100% Barbera

Source: The vineyard is located in Località Berri, in the village of La Morra.

Area: .25 hectare (.62 acre)

Exposure: Southern

Altitude: 520 meters (1,705.6 feet) above sea level

Soil composition: Very rich in sand, which is a natural protection from Phylloxera attacks
(originally *Phylloxera vitifolii*, now officially *Dactylasphaera vitifoliae*)

Vine age: +120 years old

Vine density: 4,500 vines per hectare

Cultivation: Vertical trellising, Guyot pruning, 100% organic (not yet certified); managed by
Elvio Cagno winery under the viticultural direction of Valter Fissore

Harvest: September 30

Vinification:

Fermentation: 100% in stainless steel fermenters with 9 - 12 days skin contact, temperature-controlled, automatic pump-overs; 100% with indigenous yeast

Malolactic fermentation: 100% in steel fermenters

Aging: One year barrel aging in used, 25-hectoliter Slavonian oak; bottle aged for six months

Bottled without filtration

Alcohol: 14%

Aging potential: 10 - 15 years

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 and fresh; the acidity is excellently balanced, the tannin characteristic is embracing and the flavors remind one of sour cherries, blackberries and prunes. Serving suggestions: This versatile wine is enhanced by starter dishes with meaty sauces and also red or wild meat. It does justice to