



## Pre-Phylloxera 2013 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.

### 2013 Vintage Notes:

Following a cold winter without excess, yet a good amount of snow, February and March were rainy and very humid which delayed budbreak. June, July and August were warm and dry. Autumn was dry and windy, with harvest delayed by seven to 10 days compared to our normal harvest dates; yields were within an average range.

### Vineyards:

Varietal: 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-plus years old

Vine density: 4,500 vines/hectare (1,821 vines/acre)

Cultivation: Vertical trellising, Guyot pruning, 100% organic (not yet certified)

Harvest: October 1

### Vinification:

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

Malolactic fermentation: 100% in steel fermentors

Aging: 1 year barrel-aging in used, 25-hl (660-gallon) Slavonian oak; bottle-aged for 6 months

Bottled without filtration

Cases produced: 350 (6/750ml); 150 (1/1.5L)

Cases imported: 150 (6/750ml); 12 (1/1.5L)

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 strong cheeses, savory or seasoned. Serve at 18 C (64 F).