



2014 PRE-PHYLLOXERA 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.

2014 VINTAGE NOTES

The 2014 vintage started with a temperate winter, a prelude to a year characterized by above-average temperatures. The frequency and intensity of rainfall (as opposed to amount) particularly marked this vintage. Because of this, very delicate measures were taken in caring for the vines, and harvest began a bit earlier than average.

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-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 fermenters
Aging:	1 year barrel-aging in used, 25-hl (660-gallon) Slavonian oak; bottle-aged for 6 months. Bottled without filtration
Cases Produced:	330 (6/750ml)
Cases Imported:	150
Alcohol:	14%

TASTING NOTES

This Barbera immediately shows an intense ruby red color with deep purple hues, and it is rich with a variety of fruity and floral aromas: Morellino cherry, black berry, peach, red currant, and violet. The first impression is extremely delicate before it envelops the palate. Exceptional balance between silky tannins and acidity. Every sip is a pleasure.