



2015 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 unique—to taste this wine is to discover the original characteristics of the indigenous Barbera grape. The vineyard was planted more than 120 years ago in Langhe, before the arrival of Phylloxera, a root-feeding aphid. It survived due to the sandy soil in this location, which the pest cannot abide. The vines come from pre-grafted plants and are propagated by cuttings.

2015 VINTAGE NOTES

The 2015 vintage started with a snowy winter, leaving a very good water reserve that lasted the entire year. A temperate springtime led to earlier vegetative development than usual; and budding was regular, though early, with flowering at the beginning of May. After two weeks of precipitation between the end of May and the beginning of June, the summer was very dry and warm, with an average temperature of over 30°C; several days reached over 40°C. High temperatures continued throughout August, enhancing the speed of ripening.

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)

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:	330 (6/750ml)
Cases Imported:	150
Alcohol:	14%

TASTING NOTES

The color shows an intense purple red while the nose shows a wide range of aromas. Ripe red cherries, small berries, dried flowers and hints of cinnamon accompany mineral notes. The mouth is rich with a very long aftertaste. The combination of bright acidity and velvety tannins gives a very pleasant and savory mouthfeel.