



## 2019 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.

### 2019 VINTAGE NOTES

The 2019 harvest is characterized by a slight decrease in terms of yields, around -15%, which benefitted quality and balance. We find the same balance if we look at the weather conditions through the year, despite a prolonged drought in the first three months followed by rain and low temperatures from April until the end of May. The plant growth underwent initially a slow kickoff, with a delay of two weeks compared to the previous year, but similar to more typical and traditional vintages. The month of June, with sunny climate and soil characterized by great water availability, created conditions for a flourishing plant growing, which required careful management of our vineyards by thinning during the summer. After a particularly hot and dry period between end of June and beginning of July, the summer season continued with milder temperatures alternating with well-distributed rainfall. Compared to the anticipated vintage, the abundant plant growth made it possible for the grape ripening to slow down, creating an optimal amount of time for phenolic ripeness, particularly on the Nebbiolo, which was finally harvested in the second part of October. Overall, the grapes present good parameters and high quality, showing a perfect phenolic ripeness, nice sugar content and substantial acidity. The year 2019 may be considered a traditional one, with a balanced growing season and a very late ripening comparing to previous vintages, giving the wines the right qualities for a potentially long aging.

### 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)
Harvest Date(s):	Beginning of October

### 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: 14.0%	TA: 6.84 g/L      RS: 0.36 g/L

### TASTING NOTES

The grapes used for producing the Barbera d'Alba Pre-Phylloxera come from a century-old ungrafted vineyard, located in Berri, a hamlet of La Morra. This wine is a unique expression of Barbera grapes: the 2019 vintage thrills thanks to an elegant aromatic profile, given by wild berries, plum and spices aromas which are complicated by balsamic hints. Rich and refined on the palate with lively acidity, it greatly differs from other Barbera wines because of the presence of fine and velvet tannins which help to give structure and flavor complexity to the wine.

