

ELVIO COGNO

ALBEIS

PRE-PHYLLOXERA

BARBERA D'ALBA

AZIENDA AGRICOLA

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2021 PRE-PHYLLOXERA BARBERA D'ALBA DOC

THE STORY

Coming from a not grafted vineyard located in the western part of the municipality of La Morra.

2021 VINTAGE NOTES

In 2021, winter had mild temperatures which caused the vines to bud early. There was also abundant rain and moderate snow, which helped provide the necessary water supply during the dry, yet not excessively hot summer. However, the drastic drop in temperature caused the vines' growth to slow down. May and June were characterized by very windy days, but never excessively hot. The weather in August and September did not stress the vines, as they benefited from previous rain and water reserves in the soil. There was no summer hail or spring frost, and the temperature changes between day and night in September were ideal. The last summer days' rainfall helped the grapes mature completely.

The 2021 wines are unique and different from previous years. They have deep and bright colors and show power and great structure.

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: 14.5%	TA: 6.95 g/L	RS: 0.24 g/L	

TASTING NOTES

The Barbera d'Alba Pre-phylloxera 2021 has unique characteristics that make it stand out. It has a strong and distinct scent that combines cherry and berries with pepper, herbs, violet, and balsamic scents. When you taste it, you will notice its zippy freshness, minerality, and fine tannins, which give it a three-dimensional taste and energy. It also perfectly cleanses the palate.



