

english

Barbera was the very first wine I produced as a professional winemaker when I began this journey in 2015. It was love at first sight, and over the years I have only strengthened my passion for this remarkable grape variety, capable of producing deeply coloured, vibrant wines with excellent ageing potential. In crafting this Barbera d'Alba, my goal was to fully enhance its potential, creating a wine that is both age-worthy and immediately enjoyable.

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Barbera d'Alba

denominazione di origine controllata

APPELLATION Barbera d'Alba DOC

GRAPE VARIETY 100% barbera

VINEYARDS AND SOILS Grapes sourced from our small "suri" vineyard located next to the orchard, planted on clay-limestone soils, together with grapes from another vineyard with a more heterogeneous soil composition

TRAINING SYSTEM Vertical shoot positioning, Guyot training

HARVEST Hand-picked

HARVEST PERIOD Late September – early October

VINIFICATION De-stemming and crushing with alcoholic fermentation at controlled temperature in stainless steel tanks for approximately 15–20 days. Malolactic fermentation and racking follow.

AGEING 20% of the wine was aged in used oak barriques, while the remaining 80% stayed in stainless steel tanks until blending, with bottling taking place in spring.

TASTING NOTES Deep violet-red colour; on the nose, initial balsamic notes of incense give way to floral aromas of violet and wild blueberries; the palate opens with a smooth texture immediately followed by the grape variety's characteristic acidity and notes of plum in syrup on the finish.

SERVING TEMPERATURE 16-18 °C

FOOD PAIRINGS First courses, meat or smoked fish, aged cheeses.

AVAILABLE IN 0.75 L BOTTLES OR 1.5 L MAGNUMS (LIMITED QUANTITIES)

STORAGE AND TRANSPORT CONDITIONS: OUR WINES ARE ARTISANALLY PRODUCED WITH VERY LIMITED USE OF PRESERVATIVES; THEREFORE, THE FOLLOWING STORAGE AND TRANSPORT CONDITIONS MUST BE RESPECTED TO PRESERVE THEIR QUALITY AT ITS BEST: TEMPERATURE RANGE BETWEEN +6 AND +18 °C AND STORE BOTTLES HORIZONTALLY.



Az. Agr. Paolo Piccolo - Piedmont - Italy