

TECHNICAL NOTE BARBERA D'ALBA SUPERIORE

“CONCA DEL GRILLO”

It comes from 18th, 35 and 40 year old Barbera's vineyards located on miocenic sandy/clay soil of Monforte d'Alba , historically reknowned as one of the best “cru” in the Barolo wine area.

Ground had a natural fertilizing by green manure herbs and during winter grapes skyns are spreaded into the vineyards to improve the bacterical richness.

In the end of may ,after florison, green harvest is made cutting in the half alls grapes, letting to the vine to put in ripening an average crop of 1,2 kg per plant.

Harvest time, looking more the 13 analisys on sample's berry to decide correct moment, is completely family hand-made in small cases and consequent fermentation inside inox tank had a longness from 50 to 60 days 50 days.

One year of barrel ripening in regenerated tonneaux , in presence of his natural yeast sediment, then wine go to cold inox tank for all winter time to had a long natural decanting.

In the spring of second year, is bottled without filtering and rests some month in dark storehouse before selling

TASTING NOTES

Deep black cherry ruby with black reflections and cherry rim. The bouquet is big and full with lovely dark berry fruit,violet and licorice .Pleasant and very classic, what one expects of an superior Barbera. On the palate it's bright, with lively sour cherry fruit supported by berry fruit acidity and light tannins that flow into a long warm bright sour cherry finish.