



**Ellena Giuseppe**

2023

# BARBERA D'ALBA

*Langhe - Italy*



NATURAL



ORGANIC



VEGAN

## Stats

**Grapes:** 100% Barbera  
**Vineyard:** Paradiso Vineyard  
**Vine Age:** 18-years-old  
**Soil Type:** Calcareous clay  
**Viticulture:** Practicing organic  
**Fermentation:** Native – stainless-steel  
**Skin Contact:** 7 days  
**Aging:** 3-4 months in 2nd-use French oak barrels  
**Alcohol:** 14%  
**pH:** 3.45  
**Total Acidity:** 6 g/L  
**Total SO2:** 65 ppm  
**Total Production:** 415 cases  
**UPC:** 8051772680220

## About

Barbera rarely is taken seriously by the majority of the wine trade, and this is sad. When at its best and can be full of intense fruit and tannin all the while having bright acidity to keep it refreshing. It is one of the few grapes in Piedmont that can also take a fair bit of oak and still remain true to itself. Matteo had learned two different schools of thought with Barbera working with Giacomo Bologna (classic) and Elio Altare (modern). His Barbera, in style, slides in between the two, leaning a bit to the classic. Matteo describes Barbera as 'friendly' and it's a wine that is best shared with others.

The Barbera hails from a single vineyard, aptly named 'Paradiso', situated at 650 feet in elevation, located in the La Morra area of Piedmont. Whereas many Barberas will get hammered with oak, often time in new oak, Matteo is wanting to show the freshness and varietal character of Barbera though the use of a majority stainless steel. The grapes were picked at optimum ripeness and entirely de-stemmed. The juice sat on skins for a week with frequent cap punch-downs. Fermentation occurred with wild yeasts. After a gentle pressing it was transferred back to tank for malolactic fermentation to occur naturally. The wine was then racked into 2nd passage barriques for 3-4 months. The wine was then bottled without fining or filtration and just a small addition of sulfur.

## Tasting Note

A vibrant ruby red wine with bold aromas of rose and spice and flavors of Morello cherry, plum jam, and dried grapes. The structure is strong, balanced out by a bright, fresh acidity.

