

Ada Nada



Barbera d'Alba Pierin



At a Glance:

- **Appellation:** DOC Barbera d'Alba
- **Uvaggio:** Barbera (100%)
- **Average Annual Production:** 6,000 bottles
- **Average Alcohol by Volume:** 14.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** 5.5-5.8 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From vines in Treiso on southeast-facing slopes
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 4,500 vines/ha, vines average 40 years old.
- **Average Yields:** 80 hl/ha
- **Average Harvest Date and Type:** Manual, usually in mid-September

In The Cellar:

- **Fermentation:** After total destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts 7-10 days
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on lees until racking following malolactic
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** c. 12 months in 30-hl Slavonian oak casks
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** c. 56 mg/l total sulfur

In The Glass:

Planted to southeast facing slopes at 200 to 350 meters altitude on limestone soils composed mostly of white marl with very little clay, the Barbera "Pierin" blends fruit from two neighboring vineyards and bears the name of the family associate who supplied much of the old vines fruit for this wine. Its character is muscled and exuberant with a rustic shrug of its broad shoulders.