

CASCINA PENNA-CURRADO

Barbera d'Alba

Carrà

Denominazione di origine controllata



VINTAGE: 2022



Barbera
100%

VINEYARD: San Sebastiano, Monforte d'Alba. Grapes from two vineyards that face south-west, with vines that are 25 and 70 years old. Thanks to the advanced age of the vines, the low yields and late ripening due to the altitude and direct exposure to the Alps, the grapes ripen perfectly. Neither drying nor over-ripening, they are marvellously concentrated and preserve all of the classic Barbera fragrance.

WINEMAKING TECHNIQUE: Due to the altitude and the cold air currents, the grapes in this area near Monforte are harvested late, which means they can benefit from an extended period of seven days of cold maceration. This is followed by 12 days of simple, traditional and non-invasive primary fermentation. Next come a few days of post-fermentation maceration, then spontaneous malolactic fermentation. The wine is aged in large barrels for approximately one year.

DESCRIPTION: It is plain to see from the deep ruby red colour that this is a wine with an exceptional structure. On the nose, rich aromas of black fruit such as plums and blueberries are fused with spicy notes and balsamic touches. On the palate, the crisp minerality perfectly counterbalances the full body. With its fine, velvety tannins, this wine is ideal for sipping slowly.