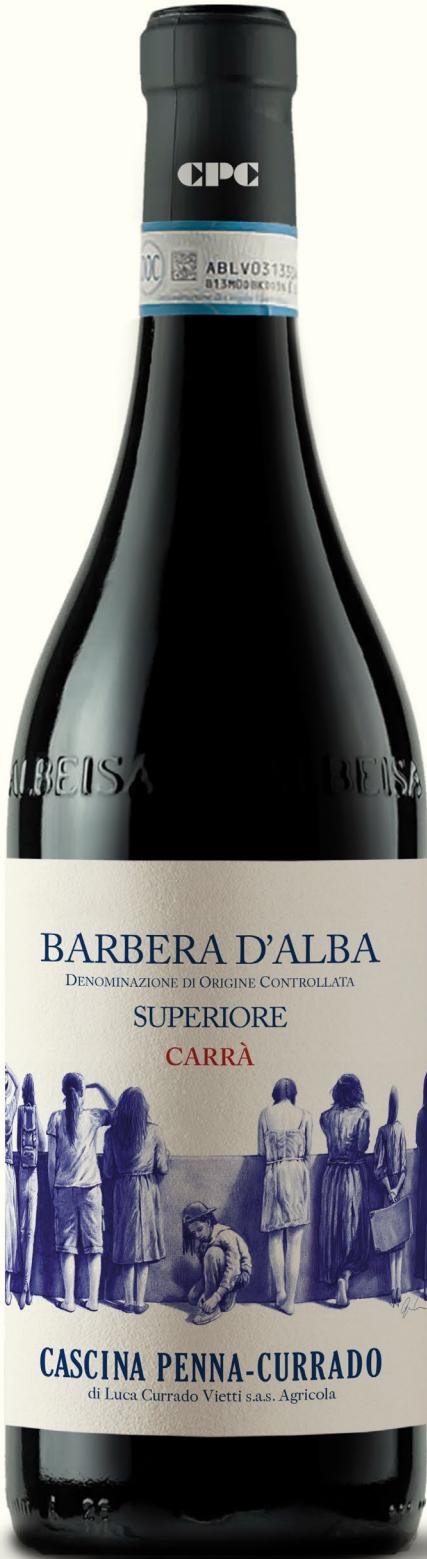


CASCINA PENNA-CURRADO

Barbera d'Alba Superiore Carrà

Denominazione di origine controllata



VINTAGE: 2024



Barbera
100%

VINEYARD: San Sebastiano, Monforte d'Alba. Grapes from two vineyards that face south-west, with vines that are 70 years old. The advanced age of the vines, low yields, and late ripening – thanks in part to the altitude and direct exposure to the Alps – ensure full phenolic maturity, concentration without excessive alcohol or over-ripening, preserving the classic Barbera fragrance. Due to the cool, well-ventilated conditions in 2024, grape quality and health were well above the seasonal average.

WINEMAKING TECHNIQUE: The altitude and cool air currents in this area of Monforte d'Alba mean that the grapes can be harvested late, after slow, gradual ripening. Five days of cold maceration are followed by 14 days of simple, traditional and non-invasive alcoholic fermentation, then a few days of post-fermentation maceration and spontaneous malolactic fermentation. The wine is aged for approximately one year, initially in used tonneaux and 1000-litre barrels, then in large traditional wooden barrels.

DESCRIPTION: Deep ruby red in colour, on the nose it reveals dark cherry, forest floor and prominent balsamic notes. The palate is full and deep, with persistent dark ripe fruit. Remarkably for the 2024 vintage, fine-grained tannins form the backbone to a compact, structured finish that is free from any sense of decadence.