



Barbera d'Alba Superiore Conca del grillo DOC

It comes from 3 different vineyards located in **Monforte d'Alba**, 10, 20 and 30 years old, at **450 mt** on the sea level; In total 1,30 ha in property, planted into a sandy/white-gray marl from miocenian sea sediment.

5.000 plant per hectare, cultivated with single guyot, not irrigated, with green manure fertilizer based on "alfa -alfa"; a carpet of this grass aid to avoid water erosion inside these slope hills and aid to producing a symbiosis with vine having so more quantity of parfums inside smaller size of clusters.

After many years of own experiment, starting from this year, controlling of fungal and insect maladies is made with natural vegetal extract; Against botrytis (only few years i can had that kind of problem) I use saprophyte ecological bacterial.

Green harvest was made in late June cutting in the half all cluster; in this way, from June, the vine gives to eat only to the berry that arrive at the cellar. Small crop per plant, around **1,2 kg** and more balance between sugar/acidity/total polyphenol/ripe tannin.

Harvest, during first week of **October**, was totally hand-made by my family, looking 13 analyses can arrive at the cellar with safe/ripe and wheel balanced extract; plastic cases are washed with hot water every time that we go to the Vineyard, avoiding so any kind of bacterial pollution. Cluster have only destemming process to have a lot of whole berries into the fermentation tank; fermentation started with an inoculation of **selected-autochthon fresh yeast**. Inside inox tank, fermentation with automatically pumping over, last for one week, after there was a very **long maceration** post fermentation, on the submerged skins, **86 days** in total, and malolactic fermentation made in quickly natural way in the same moment.

Racked from skins and put by hand inside vacuum pressing machine at low pression (0,8 bar), wine again dirty was put inside regenerated **barrique**; in this way i had clean oak, with open porosity, without having toasted or aromatic flavor. This ageing process was with weekly **batonnage** till may, then, after racking, will go on as clean wine inside the same washed barrel for totally 12 months.

During December this Barbera was put inside inox tank to keep the cold temperature from cellar, having so a **natural sedimentation**; in May, in collaboration with my ex-winemaker teacher, we tried different fining agent, minimal quantity (exp 0,5 gr every 100 ltr.) just to start a fining reaction-process. After 2 months of sedimenting, wine was bottled **without filtering** (only a large inox net), with a low sulfite addition.

A refining in the bottle for 6-month aid to arrive to more complex parfums and round flavor.
9.000 bottles produced.

