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BARBERA D'ALBA SUPERIORE DOC 2016

The 2016 harvest deserves the highest recognition for the level of excellence of its grapes (despite some areas have been badly hit by hail).

It is important to remember that the two previous vintages were quite unusual (2015 was a torrid summer and 2014 had extensive rainfalls with phytopathological problems) in order to state that 2016 represents a return to normality, with a regular climatic trend, favourable to viticulture.

January - drought due to lack of precipitations started in the last months of 2015 and finished by February - abundant rainfalls fully compensate for the lack of water in the previous months. In this period temperatures are higher than average .

March and April- the higher than average temperatures in spring contribute to an anticipated phenological development, that slows down only in the following month of

May- by the end of May cold temperatures below average cause a phenological delay of one week.

June-stable but with thunderstorms.

July-climatically dynamic month, but positive without excessive heat.

August - stable climatic conditions are extremely favourable to grape maturation (high temperatures and little rain).

September - some rain in the middle of the month re-established the low water reserves.

October - the nice weather allowed us to peacefully complete all the harvest operations.

In general 2016 was warmer than average (it seems that this is becoming a normal trend), but no big anomalies have been recorded.

We have to think about the fact that the beauty of our land is great but fragile; we need to protect it through the sustainability of the agronomic operation in the entire area.

Since ever we respect our land and for this reason in 2010 we asked for the Organic Certification

The Winery is Certified Organic (reg.Bioagricert n.A35M ente certificatore MiPAAF IT-BIO-007).

The harvest took place 4th October 2016

Vineyard: Mosconi - Ravera - Gabutti. These vineyards are in the locality of Borgata Conterni (Mosconi), San Giuseppe (Ravera) in Monforte d'Alba and (Gabutti) in Serralunga.

Varietal: Barbera **Soil:** Clay lime marls from the tertiary period **Altitude:** 1300 ft. 350 mt.

Method of Production: Vinified at our winery in the village of Barolo using Inox Vat with automatic temperature control of fermentation along with punch downs. Aged 16 months in second and third passage French oak barriques and several months in the bottle.

Bottled: March 15, 2018

Production: 8.700 750 ml. bottles and 150 magnums of 1.5 litres.

Tasting Notes: Colour - Ruby red with violet reflections.

Perfume - Red fruit with notes of spices.

Taste - Balanced, fruity, smooth, round and harmonious.

Analitical Data: Alc. 145,36% (labe 15,00%) Total Acidity 7,03 g/L Volatile Acidity 0,65 g/lt Dry Extract 31.10 g/L Solfites: 69 mg/l