



Ellena Giuseppe

2020

BARBERA D'ALBA

Langhe - Italy



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Barbera
Vineyard: Paradiso Vineyard
Vine Age: 15-years-old
Soil Type: Calcareous clay
Viticulture: Practicing organic
Fermentation: Native – stainless-steel
Skin Contact: 7 days
Aging: 12 months in 80% stainless steel & 20% second-use French barrique
Alcohol: 14%
pH: 3.45
Total Acidity: 5.9 g/L
Total SO2: 70 ppm
Total Production: 333 cases
UPC: 8051772680626

About

Barbera rarely is taken seriously by the majority of the wine trade, and this is sad. When at its best and can be full of intense fruit and tannin all the while having bright acidity to keep it refreshing. It is one of the few grapes in Piedmont that can also take a fair bit of oak and still remain true to itself. Matteo had learned two different schools of thought with Barbera working with Giacomo Bologna (classic) and Elio Altare (modern). His Barbera, in style, slides in between the two leaning a bit to the classic. Matteo describes Barbera as 'friendly' and it's a wine that is best shared with others.

The Barbera hails from a single vineyard, aptly named 'Paradiso', situated at 650 feet in elevation, located in the La Morra area of Piedmont. Whereas many Barberas will get hammered with oak, often time in new oak, Matteo is wanting to show the freshness and varietal character of Barbera though the use of a majority stainless steel. The grapes are picked at optimum ripeness and entirely destemmed. The juice sits on skins for a week and fermentation occurred with wild yeasts. After a gentle pressing it is transferred back to tank for malolactic fermentation to occur naturally. 20% of the wine then racked into 2nd passage barriques with the remainder staying in tank. After 12 months the lots are blended together and bottled without fining or filtration.

Tasting Note

Bright ruby red in color with clear crimson highlights. Full aromas, elegant, well-balanced and enduring, reminiscent of rose, undergrowth and oriental spices. Very powerful bouquet, sweetened by an overall softness. Fine structure accompanied by lively acidic freshness. Flavors conjure up Morello cherry and plum jam with a long finish of withered grape.