



VINITY  
WINE COMPANY

## Cascina Val del Prete Barbera d'Alba Superiore "Carolina"

**Appellation:** Barbera d'Alba DOC Superiore

**Type:** Red, dry

**Varietal:** 100% Barbera

**Certified Organic**

The Carolina vineyard takes the name from Mario Roagna's mother. It is a tribute to the vision and hard work that Mario's parents, Lino and Carolina, shared for so many years. As sharecroppers they invested their limited resources and enormous passion into these vineyards. While most of the local farmers left their homes and land to find employment in the factories of Turin, Lino and Carolina stayed behind because the love for their vineyards was stronger than a chance at a better paying factory job.

### Tasting Notes

**Color:** Deep, dark red.

**Bouquet:** Rich notes of ripe, dark fruit, bramble, and a hint of vanilla.

**Taste:** Full and elegant with deep and powerful dark fruit, hints of herbs, spice and chocolate with a soft tannic grip.

### Food Pairing

First courses with meat and/or cheese sauces, bagna cauda, braised meats, roast lamb, game and dry cheeses.

### Vineyard Notes

**Production Zone:** Priocca, Cuneo.

**Vineyard:** The Carolina vineyard (5 acres). The vineyard is bio-dynamically fertilized.

**Soil:** Clay with sand veins, alkaline pH.

**Elevation:** 250 meters (820 feet) a.s.l.

**Exposure:** South.

**Vine age:** 30+ years old.

**Density:** 5,000 vines per hectare.

**Training System:** Vertical trellised.

**Pruning:** Guyot.

### Winemaking Notes

**Harvest:** Beginning of October, by hand.

**Vinification:** Alcoholic fermentation and maceration on the skins for 25-30 days in stainless steel tanks with 4-5 daily pump-overs, malolactic fermentation occurs in oak.

**Aging:** 12 months in 25 hl oak barrels and 6 months in bottle.



*Val del Prete (Valley of the Priest) is thought to have come by its name when around 1850, the Abbot Felice de Grèsy was forced to reside here in exile. In 1977, the property was purchased by Bartolomeo Roagna of Priocca d'Alba who then planted the first vineyards of Barbera and Nebbiolo in the amphitheater around the farmhouse and sold grapes and bulk wine. In 1995 Bartolomeo's son Mario, supported by his wife Maria Carla, took over the reins of the farm. He decided to move exclusively to viticulture and the production of quality wines. He also chose to move to natural agriculture and to bottle his own wines. Since 2013, the current 10 hectares of vineyards cultivated in Arneis, Barbera and Nebbiolo are certified organic. In 2010, Mario and Maria Carla's son, Giovanni started managing the family business, bringing youth and new enthusiasm into the process. Mario is still quite involved.*