



## Cascina Val del Prete Barbera d'Alba "Serra De' Gatti"

**Appellation:** Barbera d'Alba DOC

**Type:** Red, dry.

**Varietal:** 100% Barbera

**Certified Organic**

The Barbera variety's origins are extremely ancient but the first documents in which it is cited date to only several centuries ago. In fact, the first formal citation of Barbera appears in a document of the 17th century that is now preserved in the city hall of Nizza Monferrato. A. Strucchi, a noted Italian enologist, observed at the end of the last century, that "when Barbera wine has attained five or six years of age, it is as suitable for consumption with roasted meats as Barolo and is often preferred by many to the more famous wine."

### Tasting Notes

**Color:** Dark red.

**Bouquet:** Ripe, dark fruit, bramble, and light spice.

**Taste:** Bright intense red fruit. Balanced acidity and very approachable.

### Food Pairing

Red wine braised meats, roasted red meats, chicken liver dishes, cold cuts and cheeses.

### Vineyard Notes

**Production Zone:** Priocca, Cuneo.

**Vineyard:** The Serra Gatti vineyard. The vineyard is bio-dynamically fertilized.

**Soil:** Sandy-clayey with gray-bluish marl resurfacing, alkaline pH.

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

**Exposure:** South-east.

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

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

**Training System:** Vertical trellised.

**Pruning:** Guyot.

### Winemaking Notes

**Harvest:** Mid-end of September, by hand.

**Vinification:** Alcoholic fermentation and maceration on the skins for 25-30 days in stainless steel.

**Ageing:** Refinement: 6 months in steel and 3 months in the 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.*