



VINITY
WINE COMPANY

Cascina Val del Prete Barbera d'Alba "Carolina"

Overview

- Carolina is the small-lot Barbera — three thousand bottles from a single west-facing slope above Priocca, where afternoon sun ripens the fruit a shade deeper than the rest of the estate. Picked by hand at the end of September, held four weeks on the skins, then aged a full year in 25-hectoliter oak casks and six months more in bottle before release. The Carolina vineyard takes the name from Mario Roagna's mother and 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.

Appellation: Barbera d'Alba DOC

Type: Red, dry

Varietal: 100% Barbera

Winemaking and Vineyard Notes

Production Zone: Roero, Cuneo.

Vineyard: The vineyard extends for about three acres on the left bank of the Tanaro river. 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: East and west.

Vine age: 30+ years old.

Density: 5,000 vines per hectare.

Training System: Vertical trellised.

Pruning: Guyot.

Harvest: Mid-October by hand.

Vinification: 25 to 35-day maceration in stainless steel tanks with 6-7 daily pump-overs. Racking into French oak barrels where malolactic conversion takes place.

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

Tasting Notes

Color: Deep, dark red.

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

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

Food Pairing

Red and white meats — roasts, braises, game birds; also mushroom dishes and aged mountain cheeses.



Founded in 1977 in Priocca, in Piedmont's Roero hills, **Cascina Val del Prete** takes its name — "Valley of the Priest" — from an exiled abbot who once lived on the property. Sharecropper Bartolomeo Roagna planted the first Barbera and Nebbiolo vines in the 1970s; his son Mario shifted the family estate toward quality bottling in 1995, and Giovanni joined in 2010. Today the family farms ten certified-organic hectares of sandy, marl-streaked hillside soil, growing native Roero varieties — Arneis, Barbera, and Nebbiolo — with minimal intervention, hand harvesting, and native-yeast fermentation guiding every bottle.