



VINITY
WINE COMPANY

Cascina Val del Prete

Barbera d'Alba "Serra de' Gatti"

Overview

- From organically farmed vines on the sandy, marl-flecked slopes above Priocca in the Roero — 250 meters up, where cooler nights preserve Barbera's signature lift. Hand-harvested and fermented spontaneously on native yeasts, then rested in stainless steel to keep the fruit unshadowed by oak. Deep ruby with a violet edge; the nose opens on bramble and black cherry, with a savory undertone of dried herb and a whisper of clove. On the palate, fine-grained tannin takes a back seat to Barbera's trademark high-toned acidity — the structural backbone here, not the fruit — carrying a long, saline finish.

Appellation: Barbera d'Alba DOC

Type: Red, dry

Varietal: 100% Barbera

Winemaking and 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.

Harvest: Mid-end of September, by hand.

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

Aging: Six months in stainless steel then three months in the bottle before release.

Tasting Notes

Color: Deep ruby with a violet edge.

Bouquet: Bramble and black cherry on the nose with a savory dried-herb undertone and a whisper of clove

Palate: Bright intense red fruit. Balanced acidity and very approachable.

Serving Suggestion: 16°-18° C (60-65° F).

Food Pairing

Grilled or braised red meats, cured salumi, tomato-sauced pasta, aged Toma or Castelmagno.



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.