

Barbera d'Alba doc Piani

Available bottle sizes: Litres 0.75 / 1.5 / 3 / 5

Site: Piani hill, located in Ferrere in the village of Treiso

Variety: Barbera 100%

Exposure: west

Altitude: 250 - 350 m

Year of Planting: 1965 - 2005

Breeding form: gujot

Density of plants per hectare: 4000 for the 1965 planting and 5000 for the 2005 planting

First year of production: 1960 (traditionally the name of our Barbera was Ronchi but lately, in year 1990, we called it Piani due to new land purchasing and uprooting).

Soil: medium mixture with a little percentage of a kind of clay very similar to bentonite that makes the soil spongy and very unstable. At the same time, it gives to the grape a good tannic structure.

Characteristics: Piani, the name of the zone where this vineyard is located, in Italian means "flat" and, in fact, the portion of this hill is little steep. This site has always been well known for high quality Barbera production. The elegance of many Barbera (a grape rich in colour and acidity but poor in tannins) from Langhe region is here integrated with a good structure which gives to this wine a particular identity.

Technical notes: the wine is produced with the aim of exalting its own characteristics: vinosity, complexity and persistency. Maceration takes 15-20 days in stainless steel cask with controlled temperature. Then ageing is about 8-9 months in oak barrels (30-40% in barrique and the remaining in 50 hl barrels). Afterward it is blended and bottled, resting for a couple of months before being put on sale. Low yields, long maceration and correct oak barrels contribution give to this wine unusual longevity, complexity and importance like the noble Nebbiolo.

Tasting sheet: the colour is red ruby bright and intense; the vivacity makes it tempting. The olfactory sensations are very delicate including blackberry and plum in the beginning and typically vinous in the end. On the whole the olfactory fragrance provides a pleasant and teasing feeling. Saltiness and acidity are in the foreground of this wine that does not hide its polifenolic power. Barbera amplitude is very interesting together with its persistent aftertaste.

