

## Barbera d'Alba Superiore 2013

Langhe, Piemonte, Italy



Grape Varieties	<b>100% Barbera</b>
Winemaker	<b>Aldo Vaira</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>3.1g/L</b>
Acidity	<b>7g/L</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>

### PRODUCER

Aldo Vaira's wines are characterised by pristine flavours and clearly defined perfumes. These characters are attributable to the position of his vineyards at about 400 metres above sea level in the village of Vergne in the commune of Barolo. G.D. Vaira was established in 1972 and named after Aldo's father, Giuseppe Domenico Vaira. Aldo has been gradually increasing the area under vine, which now includes 20 hectares of Barolo vineyards located in such strategic spots as Bricco delle Viole, Fossati, La Volta and Coste di Vergne. Aldo adheres to old-style winemaking methods, though blends these with new techniques, such as temperature-controlled fermentation, to produce such superbly elegant wines.

### VINEYARDS

The grapes for this wine come from two exceptional vineyards - Bricco delle Viole in the commune of Barolo and Bric Bertone in the commune of Sinio. Bricco delle Viole vineyard is south and southeast facing, planted between 1971 and 1999 at an altitude of 380-470 metres above sea level. The vines are planted at a density of 4,200 to 4,700 plants per hectare. Bric Bertone is at 340-390 metres above sea level with a southern exposure. The vineyard was planted in 2000 to a density of 4,600 plants per hectare. The vines are trained in a mixed Guyot system. The soil is rich in calcareous marl, with rocky outcrops, giving elegant, fragrant and particularly long-lived wines.

### VINTAGE

2013 was characterised by being one of the latest harvests in the last decade. The vegetative cycle was affected by the difficult start to spring, and a low average temperature in March and April. Luckily conditions improved throughout summer with September and October being very calm and predictable, allowing for a satisfying harvest, ending in early November.

### VINIFICATION

Fermentation with indigenous yeasts took place in stainless steel tanks for 20 days. Temperatures were not controlled, but did not exceed 32°C with regular traditional punch downs. Malolactic fermentation followed in Slavonian oak barrels. The wine remained in oak for a total of 20-24 months before bottling.

### TASTING NOTES

Ruby red in colour with violet hues. A beautiful array of aromas on the nose with red fruits, hay, flowers and liquorice together with refreshing mineral notes. This Barbera Superiore has a richness that starts on the nose and persists through to the finish. There is a lovely balance between supple tannins and youthful acidity.

### AWARDS

Sommelier Wine Awards 2016, Gold