



## 2022 PRE-PHYLLOXERA BARBERA D'ALBA DOC

### WINERY

The Cugno family has been making wine in the Langhe area of Piedmont for four generations. The values of history and traditions handed down by father Elvio are enhanced by the freshness and innovation introduced by his daughter Nadia and her husband Valter Fissore.

### WINE

Produced from one of the last archaic vineyards of Langhe region, an open-air museum from a time gone by, with vines older than a hundred years. The vines are onto 100% Vitis Vinifera roots and replicate by propagation. They have therefore maintained, over the decades, the original Barbera characteristics. The low production per hectare guarantees an intensely rare and rich organoleptic concentration. The wine is refined in oak casks which slowly develop all primary aromas. Pleasant and refined, complex even as a young wine, it is not afraid to be aged in bottle, expressing its solid uniqueness even over the years.

### VINEYARDS

The Pre-Phylloxera vineyard is located in La Morra commune, more precisely in Berri area. The small plot has an excellent exposure and sandy-chalky terrain which guarantees a natural protection from Phylloxera. This mixes with the intriguing vine resiliency and its most typical charms imparted from the microclimate and a particularly favorable altitude (520 m above sea level).

### VINTAGE NOTES

We consider 2022 vintage as unique, both for unusual weather conditions, but particularly because of the excellent and unexpected results that we got. First, snow and rain proved to be the two great absentees for 2022 winter. The weather was characterized by a general lack of rainfall, partially mitigated by shy spring rainfall, that fell in the area in early May. Even summer was unusual, due to earliness, drought and with record-breaking temperatures. Regardless of the difficult season that kept us on the edge of our seats for several weeks, at the time of harvest, grapes were healthy and beautiful. This has resulted in wines endowed with great character, unexpected bright freshness, and harmony.

### WINEMAKING

Vinification in stainless steel, at controlled temperature and automatic pumping-over. Aging is in large Slavonian oak barrels for 12 months.

### TASTING NOTES

The 2022 Barbera d'Alba Pre-phylloxera has a dark ruby red color, bright, with intense violet reflections. Fascinating and stratified on the nose, it opens with notes of berries, continuing with an intense spicy note and aromas of medicinal herbs, flowers and balsamic hints. On the palate, it shows an excellent structure and freshness and proves to be already well integrated and persuasive, thanks to the perfectly blended velvety tannic texture.



### VINEYARD

|                |  |
|----------------|--|
| Region:        | Piedmont                               |
| Appellation:   | Barbera d'Alba DOC                     |
| Soil:          | Sandy-chalky                           |
| Age:           | 130 years old                          |
| Vine Density:  | 4,500 vines/hectare (1,820 vines/acre) |
| Eco-Practices: | Sustainable                            |

### WINEMAKING

|            |  |
|------------|--|
| Varietals: | 100% Barbera                                 |
| Aging:     | In large Slavonian oak barrels for 12 months |

### TECHNICAL DETAILS

|                 |            |
|-----------------|------------|
| Yeast:          | Indigenous |
| Alcohol:        | 14.5%      |
| Total Acidity:  | 6.57 g/L   |
| Residual Sugar: | 0.51 g/L   |