



2024 PRE-PHYLLOXERA BARBERA D'ALBA DOC

WINERY

The Cogno 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 lies in the Berri area of La Morra, on a small, well-exposed plot with sandy-chalky soils that naturally resist Phylloxera. Its resilience, combined with the unique microclimate and a favorable altitude of 520 meters, gives the wine its distinct character and charm.

VINTAGE NOTES

The 2024 season began with mild, dry weather before shifting to abundant rainfall from late February onward, building important water reserves and requiring close vineyard attention throughout the year. Vine growth remained regular, and warmer, sunnier conditions from mid-July accelerated ripening, with veraison and harvest unfolding on a traditional timeline. All Nebbiolo was picked before October 15, and the grapes reached harvest in excellent health and optimal ripeness.

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 2024 Barbera d'Alba Pre-Phylloxera is refined and layered, with aromas of ripe dark forest fruit, floral notes, black pepper, and medicinal herbs. The palate is full, juicy, and fresh, with velvety tannins and a long, energetic finish.

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)
Plot Size:	0.25 hectare/ 0.62 acres
Eco-Practices:	Sustainable

WINEMAKING

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

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	14%
Total Acidity:	6.86 g/L
Residual Sugar:	0.56 g/L