



2023 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 2023 season began with a water deficit, but from April 20th, steady and much-needed rainfall set in. Cooler, unstable weather lasted until early July, followed by warm, stable conditions through summer. September brought ideal ripening conditions, resulting in excellent vine growth and optimal phenolic maturity across the grapes.

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 2023 Barbera d'Alba Pre-phylloxera unfolds gracefully, with delicate violet on the nose, layered with spice, ripe blackberry, and subtle herbal notes. The palate is soft on entry, building tension with vibrant freshness and a balsamic lift. Elegant and refined, it's a wine suited for both fine dining and thoughtful sipping.

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:	6.27 g/L
Residual Sugar:	0.53 g/L