



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 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

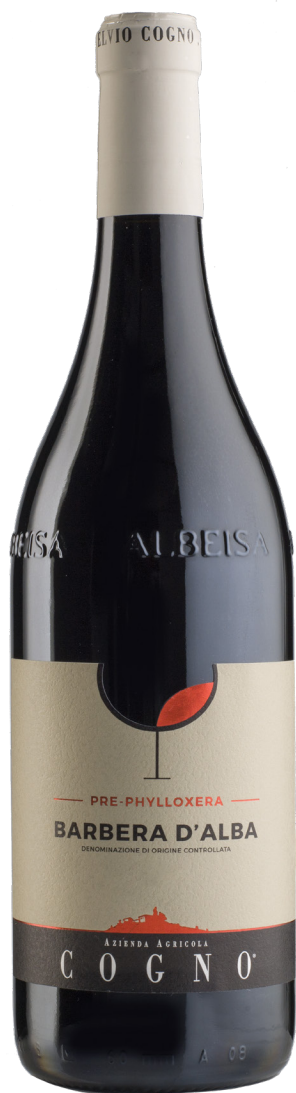
The beginning of the 2023 season was still marked by lack of water, but, around April 20th, a long and essential period of regular and uniform rain started. Unstable weather and fresher temperature continued until the first days of July, while the second part of the summer was characterized by warm days and stable climatic situation. Finally, the grapes benefited from the optimal conditions brought by the month of September. Overall, the 2023 season led to an excellent vegetative and productive development, with the achievement of an optimal phenolic ripeness of 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