



MARCHESI DI BAROLO
Antiche Cantine in Barolo

GRAPE VARIETY:
100% Barbera

PRODUCTION AREA:
Peiragal is an ancient word in dialect that identifies gently sloping hills composed of very compact argillaceous limestone and big stones. This type of soil limits the amount of rainwater that is absorbed, causing the roots to grow deeply in search of moisture which then rises through capillary action from the lower layers. As a result, the vine produces loosely-packed bunches of berries and, therefore, a highly structured wine that is moderately acidic and has a balanced alcohol content with understated, delicate tannins.

VINE TRAINING SYSTEM:
The vines are upwards-trained on a vertical-trellised system on steep hills.

VINIFICATION PROCESS:
The grapes are collected and quickly taken to the cellar where they are destemmed and softly pressed to extract only the most noble and aromatic parts from the skins and the outer portion of the grape. Fermentation takes place at a controlled temperature in thermo-conditioned tanks. Maceration lasts for 9 days at 28-30° C (82-86° F) and is followed by fermentation. Once this is completed, the wine is racked in cement vats lined with fiber glass and isolated by cork in order to maintain the post-fermentation temperature of 22° C (72° F) for an extended period. In this way, malolactic fermentation starts spontaneously and is completed by December.

AGEING:
The one-year maturation in small, medium-toasted, French oak barrels (225 Liters / 59 U.S. gallons) allows the wine to attain a perfect balance between tannins, acidity and alcohol. The oak imparts a soft hint of wood to the wine in addition to the other aromas and tastes. No flavor overpowers, instead they all blend together in one uniquely pleasant experience. The Barbera d'Alba Peiragal matures 2 years after being harvested and reaches its peak condition between 2 and 5 years of age.

ORGANOLEPTIC CHARACTERISTICS:
This wine is ruby red in color with brilliant garnet borders. Its fresh and lively nose has distinct traces of blackcurrant, berries, toasted hazelnut and vanilla. Immediately pleasant, balanced and harmonious, the taste is elegant with soft tannins. The spicy and woody notes blend together perfectly.

FOOD PAIRINGS:
Barbera Peiragal is a perfect companion for every occasion. It matches well with all the typical Langhe appetizers, such as veal with tuna sauce and vegetable soufflés, pastas with rich sauces and boiled or roasted meats. It enhances traditional vegetable soups and is the ideal partner to moderately mature cheeses.

SERVING TEMPERATURE:
18° C (64° F)

ALCOHOL BY VOLUME:
14.5% Vol

