

PAOLA OBERTO

BARBERA D'ALBA superiore doc

Santa Caterina 2023

The area of San Michele di Cherasco has always been suited to the cultivation of Barbera, thanks to its elevated position, south-west exposure and deep, clayey soils.

We know that in the vineyards surrounding the *Cascina Santa Caterina*, now converted into our Country House, Barbera was cultivated as far back as the 1950s, and we have evidence of this thanks to a 1956 bottle donated to us by the previous owners of the estate.

So Barbera d'Alba Superiore *Santa Caterina* is a wine with a strong link to the land and the history of the Cascina whose name it bears.

Vineyard:

Production area: Langhe

Grape variety: 100% Barbera,

Vineyard: locality of San Michele di Cherasco

Altitude: 350 m a.s.l.

Exposure: South-West

Soil: silty-clayey, calcareous

Training system: espalier

Pruning: spurred cordon

Planting density: 4600 vines/ha

Vineyard age: 18 years

Pruning: dry, green pruning, trellising and harvesting: manual

Vinification:

After careful manual harvesting in perforated smaller boxes, the grapes are immediately crushed and destemmed.

Fermentation takes place at a controlled temperature of approximately 27°C for 7 days. It is matured for 8 months in oak casks, then bottled and left to rest for 3 months in the bottle.

Tasting notes:

Intense ruby red colour with violet hues, it offers aromas of blackberry, raspberry and pepper, with slightly vanilla notes.

It is a full-bodied Barbera, soft in the mouth, with a good acidity typical of the variety, sustained and smoothed thanks to its remarkable structure. Reminiscent of blackberry jam and blueberries, with a fresh and savoury finish.

Pairings:

Thanks to its complexity and freshness, we recommend it with important cured meats or full-bodied first courses. It is really excellent with roasts and grilled meats, especially pork.

It can age well for several years, acquiring softness and balance over time, thus becoming a perfect meditation wine.



Oenological data:

red wine

Alcohol: 15%/vol

Total acidity: 6,1 g/l

Residual sugars: 2 g/l

Total sulfur: 80 mg/l

*Eco-sustainability: lightweight bottle => lower consumption of energy in production and fuel for transport
natural cork/agglomerate corks => 100% recyclable, negative CO2 balance (growth and production absorb more CO2 than processing and transport emit); use of renewable energy; 100% recyclable packaging*