

BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

CARRÀ



CASCINA PENNA-CURRADO

di Luca Currado Vietti s.a.s. Agricola

Barbera D'Alba DOC **Carrà** 2022

VINEYARD: San Sebastiano, Monforte d'Alba

From two vineyards aged 25 and 70 years with a southwest exposure. The advanced age of the vines, low yield, and late ripening, due to altitude and direct exposure to the Alps, guarantee a perfect ripening without reaching over-ripeness, ensuring great concentration while preserving the fragrance of Barbera grapes.

WINEMAKING TECHNIQUE: The altitude and cool currents influencing this area of Monforte always allow for a late harvest and slow ripening. The simple and traditional non-invasive fermentation takes place over 12 days. It is followed by a few days of post-fermentation maceration and spontaneous malolactic fermentation. The wine is aged in barrels for approximately one year.

DESCRIPTION: Intense ruby color. Aromas of plum, with hints of undergrowth and balsamic tones on the nose. On the palate, it is full-bodied with a deep texture and a lingering taste of ripe dark fruit. Silky tannic structure with a deep and compact finish that is not declining.