Barbera d'Alba

VAIRA Aurelj



LOCALITY: ITALY – Piedmont - Barbera d'Alba

APPELLATION: Barbera d'Alba

GRAPE VARIETY: Barbera

WINEMAKER: Francesco and Giacomo Vaira

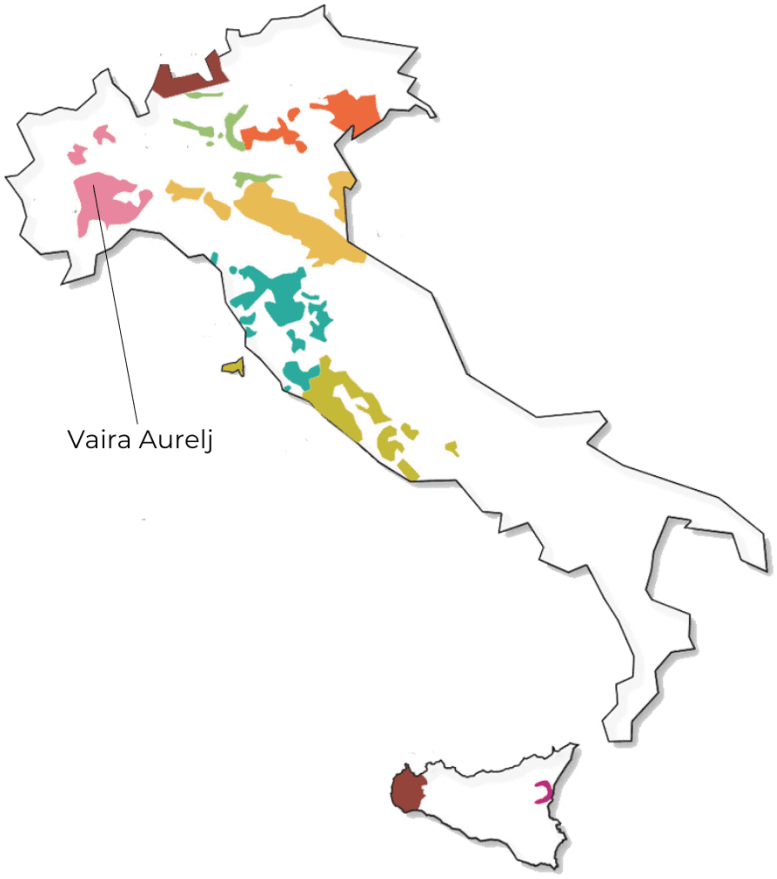
VINEYARD: Planted in 2017, this 0.50 ha vineyard lies on Marne di Sant'Agata clay-limestone soils at approximately 400 meters above sea level, with a west-facing exposure.

VITICULTURE: Organic (not certified). The vineyard is managed with cover crops and without the use of pesticides or synthetic chemicals. Only copper and sulfur are applied when necessary. Pruning is done according to the Guyot-Poussard method.

WINEMAKING: Fermentation is carried out with 40% whole clusters and ambient yeasts, layering whole berries in alternating tiers over 1 to 2 weeks. Regular punch-downs and pump-overs begin midway through alcoholic fermentation. To retain finesse, pressing takes place before fermentation is fully complete. The wine undergoes complete malolactic conversion.

AGING: Aged for 12 months in stainless steel tank and used barrels.

BOTTLING: Fined with pea protein. 25 ppm free SO2 at bottling.



VERITAS
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