



## Barbera Colli Tortonesi DOC

It takes a village to raise a child, and it also takes a village to raise the standards of Barbera. Barbera is the most common vine variety in Colli Tortonesi, historically covering over half of the total acreage. For many decades farmers used it to make *vino sfuso* (the local term for "bulk" or "house" wine) and all was fine, simple wine for simpler times. Then came the epoch in which Barbera was not in demand- good nor bad. Many farmers left the fields and sought other ways of making a living. However in the latest years of the 20th century, as peoples' search for higher quality wine grew, the few Colli Tortonesi growers and winemakers who stayed farming began to acknowledge the subpar nature of their areas Barbera. This harsh lesson to face; resulted in them making a collective decision to embark on making true wines of distinction.

Today, Barbera Colli Tortonesi is at the level they pictured it would be. Thanks to the microclimate and the soil, along with the new mindset, it is showing its true Piedmontese character. The evolution of Tortonesi Barbera is here thanks, in part, to the diligence of the farming members of Cantina di Tortona.

Grape(s): Barbera

Training: Guyot with 9 buds per plant

Age of Vineyard: 20 - 60-year-old vines Southwest facing, 250 - 300 meters above sea level

Soil: Clayey with arenaceous skeleton

Area of Vines: Viguzzolo + Costa Vescovato

Harvest: mid to late September

The process: Handpicked around mid-September, the must stays in contact with the skins for maceration for about 10 days. The must is fermented at temperature-controlled stainless steel tanks, then the wine spends 3 months in big wooden barrels. After bottling it is left in the bottle for 3 months or so before release.

Bottling: around May - June after harvest

Production: 20,000 bottles per year