

Podere Gianni Gagliardo

La Matta Barbera d'Alba Superiore 2013

Vintage description

In 2013 on average picking operations began 15 days later than over the last 10 years, and ended early in November with the last bunches of nebbiolo. a difficult start, followed by a second period that rescued the situation, and meant that with the particularly calm climate in the months of September and October harvesting operations could be delayed with very satisfactory results. In conclusion, we can say that for all our grape-varieties it was a demanding vintage to manage in the field, in terms of yields as well.

What undoubtedly made the difference was making the right choice on when to take action on the basis of climate, variety and pedoclimatic conditions. Wherever green harvesting and stripping of the leaves were carried out at the right time and in the right way, well-structured, long-lasting wines will be obtained to make 2013 an excellent vintage.

Varietal Composition: barbera

Harvest: October

Vineyards: selection of best grapes from Barolo and Roero zones

Maceration: 6 days

MLF: 22 days

Blending period: spring 2013

Ageing wood: at least one year in small oak barrels

Wood ageing length: 18 months

Wine analysis

Alcohol: 14% vol

Total acid: 6,46 g/L

Dry extract: 28,5 g/L



Winemaking

Every single plot was picked at proper time, crushed and macerated for 5/6 days without any addition of yeasts and without any warm up of the tanks. The temperatures of fermentations in that way followed the natural curve, without any winemaker intervention. After the fermentation the new wines were transferred into the wood for FML and ageing. Weekly batonnage was done until the spring, when the La Matta was blended before the wine following of the ageing period.