



Barbera d'Alba DOC Zio Nando



CURRENT VINTAGE: 2016

GRAPE VARIETAL 100% Barbera.

MUNICIPALITY Sinio

ALTITUDE 365 m.

EXPOSURE West

TERRAIN clay-sandy-calcareous with sub-alkaline reaction.

IN THE VINEYARD 30% of old vines planted in 1944. Selection during the period of colors change. Manual harvest.

IN THE CELLAR Stalk removal; pressing and maceration for 8-10 days on average. Controlled temperature fermentation at 30 °C. Malolactic completed.

YEASTS Native

CLARIFICATION gel bentonite

AGEING 18 months in 30 hectoliters oak barrels from Slavonia/Hungary/Switzerland and in third-fourth passage 225 liters French oak barrels

IN-BOTTLE REFINEMENT 6 months minimum

CHARACTERISTICS The vineyard that produces the Zio Nando, thanks to a terrain that tends towards sandy and its western exposure, permits us to obtain a wine with a powerfully fruity aroma, optimal color intensity and extreme refinement.

SERVING TEMPERATURE 16°C

PAIRINGS salami and cheese, parmigiana, vitello tonnato, russian salad

PACK SIZE - 6/750ml

OUR APPROACH In 2011 we started to think and act organic in the vineyards (officially certified since 2016). In 2015 our evolution continued with the introduction of a Biodynamic approach to the entire property. Key changes to improve the ecosystem include, adding trees and plants in the vineyards, introducing a green garden, and building birdhouses. While we have always sought balance in the vineyards, we now look for it in every part of our environment. For us, that means no chemical weeding, no systemic anti-parasite treatments, and no chemical fertilization. In addition, we plant barley, oats, and clover between the vines to revitalize the soil. To keep soft the soil not to stress the roots of the vines. We use corborates to reduce chemical treatments and we even make our own compost. To promote as much biodiversity as possible we practice farming diversification by incorporating other crops. Finally, we always bottle with the energy of the waning moon.

