


# BARBERA D'ALBA DOC 2025




*A great classic of Piedmontese tradition, Barbera d'Alba DOC is well-rounded, sincere, vinous and perfect for pairing with typical local cuisine.*
*Barbera d'Alba DOC is a typical wine of our area, the queen of the Langa table. We have chosen vinification in steel only, to highlight its fruity notes. This Barbera is released onto the market in the spring following harvest.*

**Soil Composition:** Mixed consistency tending towards limestone.

**First year of production:** 1896.

**Vintage 2025:** The 2025 vintage was initially marked by a rather mild winter, with temperatures rarely dropping below zero and only a few frost nights. Starting in February, however, numerous frosts occurred, accompanied by very dry conditions, with no snowfall and only limited rainfall.
Budbreak took place at a normal time, allowing vineyards to avoid any late frost damage. Spring began with abundant rainfall, which helped replenish groundwater and soil reserves. These conditions, however, made weed and disease management more challenging and caused a slight delay in vegetative and phenological development.
During June, high temperatures (reaching 35–38°C [95–100°F]) accelerated vine growth and led to a slight phenological advance. Disease pressure remained manageable without major issues.
July was unusually cool, with frequent rainfalls—though no hail events were recorded. These conditions reactivated downy mildew and powdery mildew outbreaks, requiring prompt vineyard interventions.
Until around August 20th, temperatures rose sharply again, and in the most exposed areas, sunburn was observed on some grape clusters.
In September, harvest began very early for the earliest-ripening varieties. Subsequent rainfall slowed down ripening, but from mid-September onward, the combination of warm days and cool nights promoted excellent aromatic and phenolic maturation, particularly for varieties such as Barbera and Nebbiolo.
In conclusion, the 2025 vintage shows very high potential, with balanced fruit and optimal ripening both from a phenolic and aromatic standpoint.

**Vinification and aging:** The wine ferments for 10-12 days in stainless steel at around 30°C (86°F). This is followed by malolactic fermentation and a short period of maturing in stainless steel; the wine is usually bottled and released for sale during the spring after the harvest.

**Notes:** Thanks to the meticulous selection processes, excellent exposure and very low yields, very high quality grapes are obtained, giving very complex wines. With this product we wish to propose the typical characteristics of traditional Barbera: intriguing freshness, good body and a long finish.

**Color:** Deep purplish red.
**Bouquet:** Elegant, sweet and tempting, the intense and fruity notes characteristic of Barbera emerge.
**Tasting Notes:** vinous, fresh and well balanced. An easy to drink wine which is tasty and rich without being excessively binding. It is best to serve it at temperatures between 18-20°C (64-68°F). Perfect with Langhe cuisine and very tasty dishes in general. Excellent with past, rice and soup, braised or grilled red meats and medium-mature cheeses. It is also perfect for aperitifs, with appetisers and sliced meats.
**Serving Suggestions:** In keeping with Langa tradition this wine is ideal with all courses of a meal. It is also perfect for snacks featuring cured meats and cheeses, or at the beginning of a meal, served with starters (other than fish) and sliced meats. Pasta, rice, soup and red meats, particularly when grilled, enhance its good body and pleasantly drinkable quality.

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