

Barbera Settezolle 2010 Cascina I Carpini

Barbera DOC Settezolle 2010



Deep ruby color, red fruit fragrance with some spiciness presence, smooth and pleasant with a balsamic finish

Cascina I Carpini is in Pozzol Groppo, South of Piedmont, facing Liguria (Genova). Because of this proximity to the sea, most of the rain that drops in Pozzolgroppo is from clouds coming from the sea and that is the salinity/minerality that can be tasted on the finish. In the red wines that salinity integrates with the fruitiness of the red grapes and become a balsamic note.

In the beginning of the 90's, Paolo Ghislandi decided to change life: after many years of passion for wines, where he visited many wineries, talked to many producers and acquired from them different idea and approach to the vinification, He was ready to become himself a "Vigneron". He could have bought land every where, since he was living in Brianza, outside Milan, and no vines where present there. He decided Pozzol Groppo because he wanted an area not well known, where he could independently express himself, and he also did not want other producer close to him, because He wanted to make sure he could be fully organic. For this reason ho bought a property with mainly bushes and grass, only a 1.5 hectar of 65 years old vine where present on property. But being so old and still producing grapes, made Paolo reassure about the fact that soil had no previous chemical contamination. He studied and mapped the characteristic of all the 10

hectares, he decided accordingly which grape and where to plant it. He kept the bushes to maintain a sustainable and respectful eco-system, which goes behind being organic, because he cares about all the environment around the winery and not only his vines. That is why he define himself an holistic farmer, and he is also organic and vegan certified.

Production zone: Pozzol Groppo, in the south of the Piedmont region, at 360 meters (1180 feet) of elevation.

Soil: clay and limestone

Bottles Produced: 6500

Varieties: Barbera

Exposure: South and South East

Vinification: at the end of September towards the beginning of October, the grapes are harvested, so the tendency is to harvest over-ripped grapes, which will reinforce the dry prune and dark fruit note on the nose.

The maceration and the fermentation start open air with indigenous yeasts. Then go into stainless steel vat very well seal. Paolo does not believe in mechanical intervention in the vinification process. So rings of water are placed at three different level of the vat, and the change of temperature of the water circulating in this rings cause a very slow movement inside the tank of the lees. The wine stays on the lees until May, then it is moved in another tank where it rest for other 5 years. It is naturally filter before bottling

Aging: aged in bottle for 2 years in the bottle before release

Total Sulphur: 50 mg/L

Total Acidity: 6.7 g/L