



I C A R P I N I



bruma d'autunno

COLLI TORTONESI - DOC
BARBERA SUPERIORE

*"Niente più mi somiglia, nulla più mi consola, di quest'aria che odora di mosto e di vino, di questo vecchio sole ottobrino che splende sulle vigne saccheggiate."
(V. Cardarelli)*

Bruma d'Autunno comes from an ancient vineyard planted in 1926 that I re-named after my son Riccardo. The vines are almost 100 years old and they resemble humble old ladies, which magically become fair ladies during harvest, granting Barbera with unique character.

We wait for the summer to chill, so that the maturation slows down until the Indian summer comes and accelerates back the ripeness process.

Bruma d'Autunno completely reverses the concept of time: with aging this wine gets fresher and more elegant, as if it would be a young fresh wine. It is a unique journey through the Barbera grape varietal, it is a reminiscence of a walk in the woods next to the vineyards, during autumn: the scent of the wet leaves on the ground, the bark, the moss, and the mushrooms, with the addition of red berries, a touch of smokiness, and light balsamic notes. I bring this wine to all important social events because it represents "The Elegance".

Vintage: 2011
Vol: 14.5%
Production: 3000 bts.
Vineyard: Riccardo
Variety: Barbera

Altitude: 330-340 mt
Exposure: est, sudest
System: Guyot
Conduction: Organic Holistic

Harvest: Hand picked.
Vinification: 20 days skin contact maceration, spontaneous fermentation with indigenous yeasts.
Maturation: 12 months on fine lees in stainless steel tank.
Aging: 36 months in medium toast and fine-grained 500 liters French oak barrels, 72 months in bottle.

Unfined, unfiltered.