



I C A R P I N I



sette zolle

COLLI TORTONESI - DOC
BARBERA

*"Unica nel regno vegetale, la vite rende il vero sapore della terra intellegibile all'uomo."
(Colette)*

Sette Zolle is the first wine being produced and it is harvested in the first vineyard I planted at the end of the nineties, named after my father Vittorio. I decided to follow an ancient local tradition and plant other grape varietals in the Barbera vineyard, in order to encourage the growth of a more complex ecosystem. So, I added Freisa di Chiera and Croatina. Sette Zolle is a generous and truthful wine, its elegance arrives with aging, making a perfect pair for any occasions.

We harvest when grapes are very ripe and by aging it in the bottle, the natural acidity of Colli Tortonesi's Barbera translates into a pleasant minerality, very well integrated with the fruitiness.

Sour cherry and red fruits on the nose, with balsamic notes and an hint of coffee beans and cocoa. It combines both elegance and complexity. I love to share Sette Zolle with my friends, because as a true friendship, it is seeking simple, honest and amazing.

Vintage: 2014

Vol: 15%

Production: 5000 bts.

Vineyard: Vittorio

Variety: Barbera

Altitude: 380-400 mt

Exposure: est, nordest

System: Guyot

Conduction: Organic Holistic

Harvest: Hand picked.

Vinification: 15 days skin contact maceration, spontaneous fermentation with indigenous yeasts.

Maturation: 18 months on fine lees in stainless steel tank.

Aging: 30 months in stainless steel tank, 24 months in bottle.

Unfined, unfiltered.

