

BARBERA D' ASTI
DENOMINAZIONE D'ORIGINE CONTROLLATA E GARANTITA
"BARRUSKA" 2017



After 33 years of a passionate work of a third generation as a vintner and wine maker, I'm very proud to introduce you my second Barbera d'Asti of selection which more than worthly joins with great prestige the already famous "Nemeys". It's "Barruska", a wine which tastes of an ancien tradition. A breath of austere "contadineria" of hard work; of sweat, of tears... sometimes bitter, of imprecations to heaven.. when you see your work failing,..because aware that few moments would be enough to delete the long and hard work because of hail, being powerless to see purple rivers flowing down from the hills, mangled grapes in one with leaves and vine segments into the mud; ... vineyard that is your life ... your poetry ...

The history of " BARRUSKA " comes from a sori piece of land (sori in Piedmontese dialect is referring to the place where the snow melts first), with a southern exposure, very rich in microelements, a calcareus, clayeyed and tufa soil, which is ideal in order to produce a velvety and an ethereal Barbera, very fine in its aromas... The alcohol content is little more than 15%. This vineyard belonged to Cascina "La Maddalena", the old house bought in 1890 by my great grandfather Paolo Gaggino... and this vineyard, among the many ones which made up the whole farm surface has always been considered absolutely the best one ... and particularly loved till considering it a family pride. The reason why it was named "BARRUSKA" is a mistery still today, and as such, I like to embroider the thought of a fatal love meeting...where perhaps the beautiful Princess's name was just right Barruska. This vineyard was handed down by my great grandfather to my grandfather who in turn passed it on to my uncles; over the decades it was repeatedly eradicated and replanted up to the present day where with perseverance and love I decided too ... four five years ago, as nephew, to renew it in order to resume its unique wine, and thus offering the consumer the rare opportunity to be able to appreciate it and recognize it as an... unicum!

ORGANOLEPTIC CHARACTERISTICS

VINE VARIETY: 100% LOCAL BARBERA FROM ASTI DISTRICT AREA

COLOUR: DEEP RUBY RED

BOUQUET: BALANCED AND HARMONIC, PLEASANTLY VINOUS AND FULL-BODIED AT NOSE: HINTS OF MATURE VISCIOLA (CHERRY), VIOLET, ALMOND AND LICORICE AND TOBACCO NOTES.

GUSTO: BALANCED, FULL BODIED ED HARMONIC, OF GOOD PERSISTENCE TO THE PALATE. THIS BARBERA PECULIARITIES ARE ITS ELEGANCE AND REFINEMENT

PRODUCTION AREA: MOMBARUZZO (ASTI)

APPELLATION: D.O.C.G.

SOIL: CALCAREUS, TUFAS AND CLAYEY

EXPOSITION: FULL SORI' (SOUTH WEST)

HARVEST: MONTH OF OCTOBER

HARVEST METHOD: MANUAL IN 20 KG BOXES

SELECTION OF THE GRAPES: MANUAL

WINE MAKING: TRADITIONAL, RED WINE MAKING WITH MACERATION ON THE SKINS

ALC. VOLUME 15 % VOL.

BOTTLING: STERILE

SERVICE TEMPERATURE: 19°C.- 21°C.

SERVING GLASS: MEDIUM BOULE

TIME OF OXYGENATION: 4/5 MINUTES