



PÖRLAPÀ
BARBERA D'ASTI DOCG SUPERIORE

Classification:	Barbera d'Asti DOCG Superiore
Name:	Pörlapà
Origins of the name:	"Pörlapà!!" In the local dialect this exclamation shows admiration for something absolutely stunning. So we named our most important wine after this exclamation.
Production area:	Bricco Quaglia hills in Bionzo, a small hamlet of Costigliole d'Asti.
Vineyard:	Bricco Quaglia
Grape variety:	Barbera 100%
Vine density:	6000 per hectare
Vine age:	about 40 -75 years
Training method:	Guyot
Sun exposure:	south / south-east
Soil:	calcareous base, mixed clay
Yield:	6500 kg per hectare
Annual Production:	7-8000 bottles
Harvest	Thinning of the grapes at the end of July.
-Vinification:	Harvest at the beginning of October when only the best bunches are selected and collected into small wooden crates. Then grapes are gently pressed. Afterwards follows fermentation, on skins, for about 7-8 days.
Aging:	In new French barriques for 12 months
Color:	Blackish and impenetrable
Alcohol content:	15.50°
Serve at:	18-20 °C, in large and generous wine glasses
Aging potential:	12 - 15 years
Food pairings:	This monumental wine should be served like a Barolo: with red meat and game.
Reviews:	Gold Medal - Starwine 2004, USA, as best Barbera; 2 Glasses Guida Gambero Rosso; <u>Oscar Douja D'Or</u> 2008 Douja d'or 2009 and 2010 – 4 Stars Guida Vini Buoni d'Italia 2011. 91 James Suckling Porlapa 2017. 94 Luca Maroni

