

MARCHESI DI BAROLO PEIRAGAL BARBERA D'ALBA DOC 2019



WINE INTRODUCTION

Peiragal is an ancient Piedmontese dialect term, which identifies hills with a good slope made up of large formations of very compact limestone clayey soil, with large stones. These conditions limit the absorption of rain and favour a very deep rooting of the vines, in search of the humidity that rises from the deep layers. The result is the production of loose bunches and, therefore, of a very structured wine, with moderate acidity, well-balanced alcohol content and sweet tannins, never too evident.

WINEMAKING NOTES

The grapes are collected and quickly taken to the cellar where they are destemmed and softly pressed to extract only the most noble and aromatic parts from the skins and the outer portion of the grape. Fermentation takes place at a controlled temperature in thermo-conditioned tanks. Maceration lasts for 9 days at 28-30° C (82-86° F) and is followed by fermentation. Once this is completed, the wine is racked in cement vats lined with fiber glass and isolated by cork in order to maintain the post-fermentation temperature of 20° C (72° F) for an extended period. In this way, malolactic fermentation starts spontaneously and is completed by December. The maturation of ten months in small, medium-toasted, French oak barrels (225 Liters / 59 U.S. gallons) allows the wine to attain a perfect balance between tannins, acidity and alcohol. The oak imparts a soft hint of wood to the wine in addition to the other aromas and tastes. No flavour overpowers, instead they all blend together in one uniquely pleasant experience. The Barbera d'Alba Peiragal matures 2 years after being harvested and reaches its peak condition between 2 and 5 years of age.

APPEARANCE, AROMA AND TASTING NOTE

The colour is ruby-red, tending towards garnet. Aromas combine fruity hints of raspberry with spicy and ethereal aromas of violet and vanilla. The palate is balanced and harmonious, with understated, docile tannins and a delicate oaky note. Thanks to its structure, the wine is well-matched with a range of appetisers, pasta dishes with rich sauces, roasted or stewed meats. It is also an ideal companion for fresh cold cuts and aged cheeses.

WINE INFORMATION

Country:	Italy
Region:	Piedmont
Wine Type:	Red
Producer:	Marchesi di Barolo
Wine Name:	Peiragal Barbera d'Alba DOC
Vintage:	2019
Principle Grape (%):	Barbera (100)
Closure:	Nomacorc
Winemaker Name:	Flavio Fenocchio
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%):	13.50%
Acid (g/L):	6.00
Bottle Size:	75cl
Case/Pack Size:	6x75cl

WINE AWARDS

Luca Maroni:	93 points
Decanter World Wine Awards 2022:	Silver medal 92 points