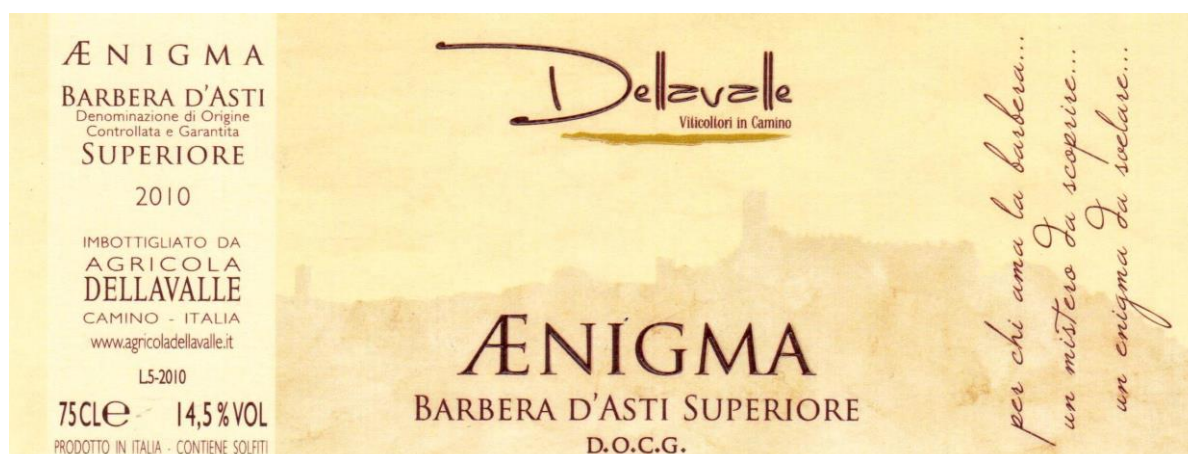


AENIGMA BARBERA D'ASTI SUPERIORE 2010 DOCG



Appellation: Barbera d'Asti DOCG Superiore – vintage 2010

Varietal: Barbera 100%

Origin: from two vineyards in the Luparia and Reale areas in the municipality of Camino in the Alessandria province of Piedmont; the light colored soil is marly - clayey and calcareous.

Tasting notes: The 2010 wine is high in alcohol content (14.5%), with a dark ruby red color with purple reflections. The nose reveals intense and complex aromas of matured fruit and the ageing in oak barrels has granted it a pleasant hint of vanilla. It has a delicate freshness, is well balanced and full-bodied. A wine for those who love “robust” Barberas, it is ideal for special occasion lunches and dinners and combines especially well with meat dishes.

The vintage: 2010 was characterized by a fairly warm summer and an unpredictable fall; the sugar content and the wine's excellent structure were obtained through careful work in the vineyard, with a drastic reduction in the yield and a late harvest.

Cultivation and wine making notes: The grapes, which arrive in the cellar when they are just starting to wither but still perfectly healthy, were destemmed and softly crushed and were then subject to approximately three weeks of mashing. At the end of the alcoholic fermentation, the wine was transferred into 500 liter “tonneaux” French oak barrels, where the malolactic fermentation took place. The wine aged in wood for approximately one year. After bottling, it was allowed to age in the bottle for six months before being released.

Presentation of the grower: Agricola Dellavalle, a family of wine makers from Camino, on the hills of Monferrato Casalese (in the province of Alessandria in Piedmont), only produces small batches of wine, carefully selecting the grapes of only its own production, which are then made into wine by combining modern technology with rigid tradition. Our wines stand out for their excellent personality and their intense aromas that can be traced back to the varietal characteristics of the grapes from which they originated.

The firm belief that compels us to intervene as little as possible with the wines in the cellar causes our products to be greatly influenced by the characteristics of that particular year. Our wines are able to age very well thanks to their full-bodied nature, the high concentration of polyphenols and their above average alcohol content. This is why we sometimes wait more than a year before bottling some of our wines.