



# Poderi Elia Barbera d'Alba D.O.C.

(bah-BAY-rah DAHL-bah)

From the village of Neive, comes Poderi Elia's classically styled, old-vine Barbera d'Alba. The freshly pressed cranberries on the nose are alluring, and accentuated by lush, but bright pomegranate and fresh flowers. As always with the wines of Federico Stella, the tannins are very softly integrated, always granular and unimposing.



LOCATION

Piemonte, Italia.  
*(Town of Neive)*  
9 hectares. 350-400 meters.



SOIL

White tufo (clay and sand).



ESTATE

Poderi Elia.  
*(poh-DAY-ree ay-LEE-ah)*



VINE

Guyot.  
3,000-4,600 vines per hectare.  
.75 bottle per plant average yield.



WINEMAKER

Federico Stella.  
*(fay-day-REE-ko STAY-lah)*



VINIFICATION

Fermentation in temperature controlled tanks for 25-27 days.



VARIETALS

100% Barbera d'Alba.



BARREL

1st and 2nd passage French oak.



RESIDUAL SUGAR

2.0 grams per liter.



MATURATION

24 months in the barrel.  
6 months in the bottle.



ACIDITY

6.0 grams per liter.



VINTAGE PRODUCTION

1,300 cases.



ALCOHOL

14.0% by volume.



FOOD PAIRING

Wild boar ragu, truffle cheese,  
and light rotisserie meats.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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