



Poderi Elia Piemonte Barbera D.O.C.

(pee-ay-MOHN-tay bahr-BAY-rah)

According to numerous journalists, Poderi Elia's Federico Stella makes one of the world's finest Barbarescos. According to us, he's also a wiz at Barbera; made with vines up to 80+ years old, this wine is explosive in its purity, precision, and power. With taut, granular tannins and structure, this remarkable wine still manages a lushness that comes from the old vine age, and slow ripening of the fruit (he has the highest hilltop in Barbaresco). Made without the "Alba" designation, this wine is about 25% less than it otherwise would be, making it an extraordinary value.



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.



VARIETALS

100% Barbera.



BARREL

1st and 2nd passage French Allier oak.



RESIDUAL SUGAR

1.5 grams per liter.



MATURATION

8 months in the barrel.
4 months in the bottle.



ACIDITY

6.0 grams per liter.



VINTAGE PRODUCTION

800 cases.



ALCOHOL

13.2% by volume.



FOOD PAIRING

Wild boar, pork, and veal Carpaccio.



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

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