

Barbera d'Alba DOC





- Cantina Le Ginestre is a family winery in **Grinzane Cavour, in the Langhe hills**, a Unesco Heritage site, in Piedmont, North-West of Italy.
- The small Ginestre hamlet was already marked on land registry maps as far as the 1700s, and the Audasso family were workers in the property of Camillo Benso Count of Cavour, architect of the Unification of Italy.
- Sadly, in the Second World War, Michele Audasso joined the Army and he disappeared in Russia. Only in the '80s his son Franco, with his wife Giulia, started again the vinification of the vineyards of "Le Ginestre", joined today by Gian Luca and Barbara, their children.
- Only organic fertilizers are used in the vineyards, while natural copper and Sulphur-based products are used to prevent diseases of the vine.

Varietal: 100% Barbera

Appellation: Barbera d'Alba DOC

Production Zone: south-south west in the village of Monforte

d'Alba, in Piedmont; altitude 400 mt a.s.l.

Soil: Well-drained marly soil

Vinification: Fermentation in stainless steal tanks on the skin, with daily pumping over the must. The maceration continues for about 10

- 15 days after the alcoholic fermentation.

Maturation: after the malolactic fermentation, it matures in oak for a year and then rests severeal months in the bottle before release.

Monforte shines through its sheer diversity. This village shares its chain of hills with Castiglione, its neighbor to the north. The important Barolo Bussia CRU is in this area. This soil creates elegant and fruit driven wines.



- Very intense, vivid garnet red, with slight purplish highlights; clean, expansive, intense nose, with hints of chocolate, cocoa, roses and sweet tobacco; full, round and very well-balanced on the mouth, with a long, spicy finish.
- This Barbera is a good match for pasta dishes with light meat sauces as well as grilled chicken, pork roasts, wild game and aged cheeses



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