

# LE PRAIELLE

## Oltrepò Pavese DOC Barbera

Grape variety: Barbera  
Production area: foothills of Casteggio  
Soil: lime/clay  
Orientation: R I W K H Y S E S W D U G V  
Climate: R I W K H Y L Z H S D U G M S L  
Training system: simple Guyot  
Average age of the vines: 25 years  
Vine density: 4,800 vines per hectare  
Yield: 1-1.3 kg per vine

Harvest: leaf thinning in late July. The grapes are hand-harvested in 17 kg boxes, carefully selecting the best ones.

Vinification: destemming and gentle crushing of the grapes  
Natural fermentation in stainless steel vats at a controlled temperature always kept below 28 °C. 14-day maceration. During maceration, the wine is punched down and pumped over several times. Natural malolactic fermentation takes place in stainless-steel vats.

Ageing: 10 months in 25 hl oak barrels, 6 months in stainless-steel vats and a minimum of additional 12 months in bottle.

Sight: intense, deep ruby red colour with purple highlights.  
Nose: ample, with notes of ripe fruits and hints of spices.  
Palate: full, warm and well-balanced. Good body with elegant tannins.  
Ageing potential: over 10 years.

Vintage: 2018  
Date of harvest: September 16th 2018  
Date of bottling: January 25th 2021  
2018 production: 7,515 bottles (0,75 l).  
Also available in magnum format (50 bottles).

Notes on the 2018 vintage: warm vintage, with moderate rainfall during the growing season. A year of abundant production with an excellent ripening of the grapes.

Analytical data:  
- alcohol: 13.3% vol  
- acidity: 6.1 g/l  
- residual sugar: < 0,5 g/l  
- sulphites: 74 mg/l  
- dry extract: 26.8 g/l

First vintage: 1997