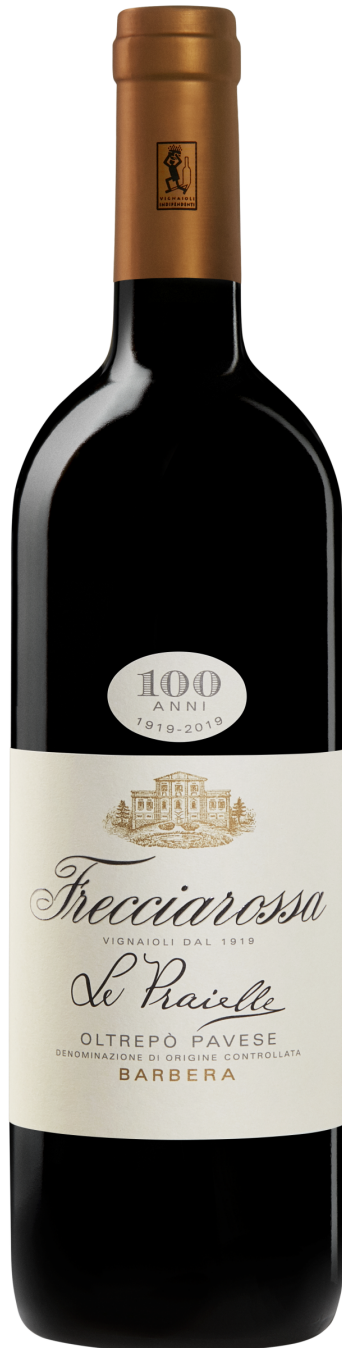




LE PRAIELLE Oltrepò Pavese DOC Barbera



Grape variety: Barbera
Production area: foothills of Casteggio
Soil: lime/clay
Exposure of the vineyards: SE-SW
Altitude of the vineyards: 120-160 m AMSL
Training system: simple Guyot
Average age of the vines: 10 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. 7-day maceration. During the maceration, the wine is punched down and pumped over several times depending on the kinetics of the fermentation. Natural malolactic fermentation in stainless-steel vats.

Ageing: 10 months in 25 hl oak barrels, 6 months in stainless-steel vats and no less than 12 months in the 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: 2021

Date of harvest: September 20th 2021

Date of bottling: June 15th 2023

2021 production: 3,300 bottles (0,75 l).

Also available in magnum format (10 bottles).

Notes on the 2021 vintage: classic vintage, in line with the last vintages. It was characterised by an early flowering, with a good level of rainfall in May, and a medium-hot and dry summer. The harvest was slightly anticipated, with remarkable temperature variations between day and night and notably cool temperatures near the end. The correct timing of the harvest ensured a good aromatic expression and excellent acidity values for all the wines.

Analytical data:

- alcohol: 14.37% vol
- acidity: 6 g/l
- residual sugar: < 0,5 g/l
- sulphites: 90 mg/l
- dry extract: 26.8 g/l

First vintage: 1997