

# LE CROCI



## Barbera d'Asti Superiore DOCG

Mombaruzzo, Piedmont, Italy

### GRAPE VARIETY

100% Barbera

### THE VINEYARD

This wine is produced exclusively from the *Le Croci* vineyard ("The Crosses"). The site is named for its location at the crossroads of two streets which together surround the areas of "Regione Croci" and "Frazione Croci". Le Croci is adjacent to the Sperone Family's Tenuta Neirano winery, perched on top of the Monferrato hills. The site's southern facing slopes provide perfect exposure to sunlight, which then reflects against the white calcareous soil and back onto the vines. The vineyard is farmed without irrigation and has excellent drainage. In short, this is a sweet spot to grow Barbera grapes. Production is limited to 2,400 lbs./acre through careful pruning in the winter and by picking fruit exclusively from older vines (around 30 years old). This keeps the juice very concentrated, with higher brix levels and color extraction than typical Barbera d'Asti. This diligent vineyard management also enhances minerality and color, without affecting Barbera's playful, bright acidity and smooth tannins. When harvest time arrives, only the trusted hands of experienced farmers are allowed to pick the fruit.

### VINIFICATION

Three weeks of maceration is followed by fermentation in stainless steel for four weeks at 77°F. The wine is aged for one year in 250L French oak barriques (2-4 years old) and six months in bottle before release.

### TASTING NOTE

Dark crimson color. Modern, full-bodied and dry with ripe cherry and toast aromas. Lush and smooth with wild blackberry flavors framed by ripe tannins, bright acidity and hints of vanilla.

### FOOD PAIRING

Served with cured, grilled or roasted meats, hearty pasta dishes, or rich cheeses.

2022	<b>90</b>	JAMES SUCKLING
2021	<b>91</b>	JAMES SUCKLING
2020	<b>92</b>	JAMES SUCKLING

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