



Barbaresco: The "Queen" of Piedmont, Italy

In the wine world, certain vineyards are akin to sacred ground. They behold the perfect combination of sun-exposure, wind-protection, complex soil, drainage, and – let's not forget – human history.

When you think of some of the best Italian red wines, Piedmont hopefully comes to mind as it is one of the top players in the Italian wine industry. Barolo and Barbaresco, also known as the "King and Queen of Italy," are some of the best known reds in Italy, produced in the Southern Piedmont.

Now picture yourself living in Italy's Southern Piedmont region, in the hamlet of Barbaresco. You wake up in the morning to dense, chilly fog from your location between the icy Alps and the warm Mediterranean. But by mid-afternoon it's sunny and hot, the fog departed to reveal spectacular views of the mountains. It's a perfect climate for growing grapes. The sun ripens them during the day, and the fog preserves their lively acids at night.

Barbaresco is grown on pre-defined, predominantly South-facing, slopes located South of Tanaro in the communes of Barbaresco, Neive, Treiso and San Rocco seno d'Elvio. Neive has slightly higher vineyards that tend to produce more perfumed wines with firmer tannins, Barbaresco the fruitiest while Treiso wines are less tannic and earthier.

The regulations require a **minimum of 12.5% alcohol** and 21 months total ageing of which 9 months must be in wood. Wines designated Riserva require 45 months ageing. In reality most Barbareschi have alcohol levels of 13.5% or more and spend a year or 2 in oak. Characteristic aromas and flavours are roses/violets, cherries and other red fruits and berries, liquorice and tar. Probably at their best 5 - 10 years after the vintage. As well as the producers' name and "Barbaresco" wines from a single designated slope will also show the name of that "cru" on the label. This particularly appealing as one can then identify the exact site where the grapes are grown.

Nowadays, big-named producers have learned an innovation on how to hurry the mellowing process, producing wines that can be drunk in maybe five or six years without losing their ability to age.

GRAPE VARIETY

Nebbiolo grape is indigenous to Piedmont. Historically, the nebbiolo is famous for wines that start out with fierce, palate-searing acids and tannins, but after a decade of aging, it resolves into lush, opulent, hearty wines that smells like tar and roses, of mint and licorice, and earthy truffles. At Barbaresco, geography, careful farming, tradition and innovation co-exist with vintners anxious to make their mark with Nebbiolo's complex, compelling wines.



One thing that one has to take note about the nebbiolo is that it is extremely sensitive to tiny variations in altitude, soil, temperature, sun exposure and such. Barbaresco's richer soil produces grapes with thinner skin and softer tannins.–basic aromas of roses; lighter and paler, though still packing full fla-





"Coltivare sogni, vendemmiare passioni."

FAMOUS WINE PRODUCER IN TOWN

Pelissero

Azienda Agricola Pelissero is a family-run vine-growing estate located in the district of Treiso, in the heart of the zone of production of Barbaresco.

Giorgio Pelissero, the owner/winemaker of the winery, is a restless man. His grandfather started the farm with a few hectares. Now there are 40 contiguous hectares in Treiso, a huge amount by Piedmont standards. He once dreamed of developing agro-tourism on the property. He makes over 25 different wines; one is Barbaresco DOCG Vanotu, (the Piemontese dialect for his grandfather Giovanni) and which is also in stock here at Txanton shop. We also have four other Pelissero wines which are Barbera D'Alba DOC Piani and Barbera D'Alba DOCG Nubiola. Both are of 2012 vintage; Moscato D'Asti 2015 and Dolceto D'Alba 2014.

Many gradual changes have been performed by the successive generations of the Pelissero family, who transformed their business from grape growing and selling begun by Giovanni Pelissero, into winemaking of all their estate-grown grapes. Giorgio defines their winemaking philosophy as 'aware' because they consider themselves natural producers—they grow grapes the same way that his grandfather Giovanni did, and most probably his grandfather before that.

The slogan for Pelissero Winery is apt for many growers of Nebbiolo, a notoriously finicky and charismatic grape that demands strong sunlight and dislikes cold weather: "Coltivare sogni, vendemmiare passioni: Cultivate dreams, harvest passions." It takes passion, commitment to the land and hard work in the vineyards and cellar, to always endeavour to make high quality wines, the only way we know to get real satisfaction.



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