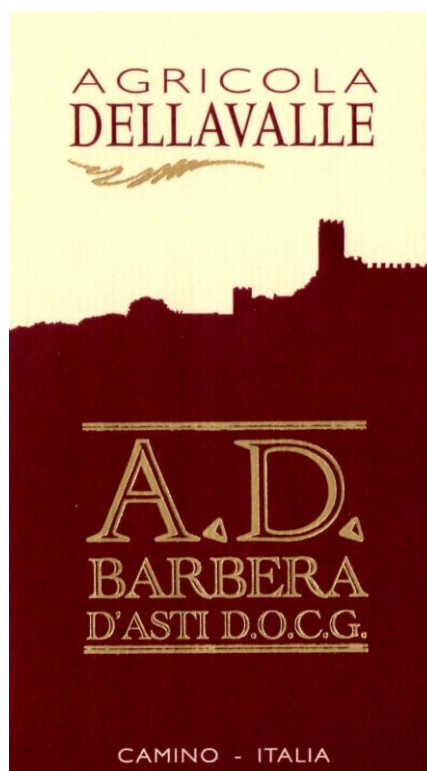


A.D. BARBERA D'ASTI - DOCG



Appellation: Barbera d'Asti DOCG

Varietal: Barbera 100%

Origin: from two vineyards in the Luparia and Reale areas in the municipality of Camino in the Alessandria province of Piedmont; the light colored soil is marly - clayey and calcareous.

Tasting notes: The 2009 Barbera is an intense, full-bodied, supple and well balanced red wine that is rich in color and has good structure and low acidity. Its high concentration and our desire to keep the characteristics of the wine intact as much as possible, thus avoiding an exaggerated stabilization, cause it to have a slight deposit in the bottom.

2009 alcohol content: 14.5% vol.

The 2010 Barbera is similar to the 2009 but less dense and more in line with traditional Barbera's. This easy drinking, balanced wine has pronounced suppleness and aromas.

2010 alcohol content: 13.0% vol.

The vintage: 2010 was characterized by a fairly warm summer and an unpredictable fall; the sugar content and the wine's excellent structure were obtained through careful work in the vineyard, with a drastic reduction in the yield and a late harvest.

Remarks about the wine: Agricola Dellavalle is thoroughly convinced that Barbera is an important symbol of the Monferrato territory's wine making culture; AD Barbera d'Asti is derived from the exclusive vinification in stainless steel of its own Barbera grapes, and fully reflects the typical characteristics of the vine, even with differences related to vintage. This wine adapts well to a great number of Piedmont dishes.