

Fattoria CabanoN Winery

Piccolo Principe Barbera Riserva DOC

Vintage: 2010

Grape Variety: *Barbera*

Alcohol % 14.5

Number of bottles produced: 3500



Soil Chalky clay with good ventilation

Altitude
300 mt

Vineyard The oldest and poorest vineyard on the Cabanon estate. It produces Barbera grapes in sparse little bunches but rich in every way. Exceptionally low yield per hectare.

Exposure
South East

Planting Method
Guillot Semplice

n. plants per Hectar 4,000

Yield per Hectar 20 Qli

Harvest
Ottobre

When wine turns into a fable: We do not know if Antoine de Saint Exupery was an authority on fine wine. Being French it is quite possible that he was and we can imagine that, in Heaven, he would be happy to know that a wine has been named after his most famous work. The Piccolo Principe, no less, the triumph of a vivid imagination, a distinguished expression of the potential of the Barbera vine.

A prince has no need to exaggerate, to be over the top. Nobility has rigid and binding rules. Piccolo Principe from the Collesino vineyard, 2011, a masterly celebration of Barbera: it is the wine for us.

Vinification : ~~Classic red wine vinification with pressing, destalking and fermentation~~ of the grapes in small-capacity vats; the grapes are picked fully ripened in late autumn (Barbera is a particularly late vine). After the first stage of development and malolactic fermentation (sometimes a year after the harvest), the wine matures in barriques for about a year, after which it is put into large oak barrels to rest. Bottling takes place almost three years after the harvest and, before being put on sale, the wine spends a substantial period of ageing in the bottle.

Character: Shades of vanilla and mild toastiness, fruity notes of marasca cherry and plum. Full-bodied, well-proportioned and fresh, a wine of structure.

Palate & Nose: A wine that is full, well-balanced and fresh with a highly developed and persistent bouquet. The bouquet is refined, captivating and clean: the initial hint of plum is followed by a touch of wild fruit jam and shades of violet, vanilla, chocolate, liquorice. The flavour is intensely enjoyable.

Serving suggestions- 18°, Boiled red meat, game as well as many sophisticated and flavourful dishes which work well with the wine's structure.