

Barbera d'Alba DOC 2024

BACKGROUND

In 1963, a young Fiorenzo Dogliani made the trip from Piedmont to Milan to pitch his family's homemade wines, handwritten labels and all, to local restaurateurs. The wines caught on fast, and by 1978 the family had grown their holdings enough to purchase the historic Kiola estate and the Batasiolo Hills in La Morra, adding two estates to the seven they already farmed. Fiorenzo named the resulting venture Beni di Batasiolo, after the central vineyard where the winery and cellar still stand. Today the Dogliani family, five generations deep in Piedmont's Langhe district, farms more than 320 acres across nine estates, including five prized Barolo cru vineyards. Barbera has grown alongside Nebbiolo in these same hills for centuries, often planted on exposures too cool or too flat for Barolo's demanding grape. This Barbera d'Alba is Batasiolo's tribute to that long-underrated variety, grown on the calcareous clay soils the Langhe is famous for.

TERROIR & VINTAGE NOTES

Barbera d'Alba is grown in the Langhe hills around Alba, overlapping the celebrated Barolo and Barbaresco zones. Here, calcareous clay and limestone soils of Tortonian origin, the same terroir prized for Nebbiolo, give Barbera unusual depth and structure. Because the grape tolerates exposures too cool for Nebbiolo, it thrives on sites throughout the Langhe, producing wines of real richness and food-friendly acidity.

WINEMAKING & AGING

After harvest in late September to early October, Barbera grapes undergo malolactic fermentation in stainless steel vats for 10 to 12 days. The wine is then aged in Slavonian oak casks before further refinement in stainless steel, softening its structure while preserving the grape's signature acidity.

TASTING NOTES

Ruby red with violet tinges. An intense, persistent bouquet of red fruit and herbal notes. Dry and well-balanced on the palate, with bright acidity and delicate tannins.



BATASIOLO

ORIGIN

Barbera d'Alba DOC, Piedmont, Italy

GRAPE VARIETIES

100% Barbera

SIZES

750ml

TECHNICAL DETAILS

ABV: 13%, TA: 6, RS: 1, pH: 3.4,
Closure: Cork

WINEMAKER

Oreste Dogliani



750ML

750ML

750ML

750ML

