



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Barbera d'Alba Ciabot Camerano DOC

Some of the winery's sunniest vineyards grow Barbera, a rustic and humble native variety of southwestern Piedmont. One of the most planted grapes in Italy, it is capable of very high yields and easier ripening. Marcarini makes sure to pick when the grapes have reached peak ripeness, fermenting them traditionally. The wine ages in oak, and then in bottle. Ciabot Camerano displays great typicity, honoring its birthplace. Structure, longevity and complexity are all characteristics of this well-crafted Barbera.

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**Wine exported to:** Bermuda, Canada, USA, Puerto Rico, Australia

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### Most recent awards

**IAN D'AGATA:** 92

**JAMES SUCKLING:** 91

**WINE ENTHUSIAST:** 90

**WINE SPECTATOR:** 88



## Winemaking and Aging

Grape Varieties:	100% Barbera
Fermentation container:	Stainless steel, concrete tanks
Length of alcoholic fermentation:	5-10 days
Type of yeast:	Selected yeast
Fermentation temperature:	27 °C (80.6 °F)
Malolactic fermentation:	Yes
Fining agent:	Bentonite
Aging containers:	Oak barrels
Container size:	25 HI
Container age:	Less than 10 Years Old
Type of oak:	Slavonian
Bottling period:	January/February
Aging before bottling:	9 months in Oak + 9 Months in Stainless Steel
Aging in bottle:	2 Months
Closure:	Diam



## Vineyard

Organic:	No
Vineyard location:	La Morra and Neviglie, Piedmont

Vineyard size:	2 hectares (5 acres)
Soil composition:	Calcareous clay with high magnesium content
Vine training:	Espalier
Altitude:	300-380 meters (984-1,247 feet) above sea level
Vine density:	4,000 vines per hectare
Yield:	85 q/ha
Exposure:	Southern, southeastern and southwestern
Years planted:	1992, 2002
Age of vines:	17 and 27 years old
Time of harvest:	Late September
First vintage of this wine:	1960s
Total yearly production (in bottles):	15,000



## Tasting Notes and Food Pairings

Tasting notes:	The full bouquet is characteristic, complex and very persistent, the palate austere and warm, its considerable full body accentuated; the wine's superb balance and harmony are further exalted by soft tannins.
Serving temperature:	Best served at 14-16 °C (57.2-60.8 °F).
Food pairings:	Perfect with flavorful traditional meat dishes. It is superb with braised beef, game and aged cheese.
Aging potential:	3 - 8 years
Alcohol:	Alc. cont. 13,5% by vol.
Winemaker:	The Marcarini family and Valter Bonetti

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