



EMPSON & CO.
Experience Italy in a Wine glass



Barbera d'Alba DOC

The Bongiovanni farmstead dates back to the early 1950s, when it was purchased by Giovanni Bongiovanni. Giovanni planted a Nebbiolo vineyard where there had been nothing but untamed woodland. He struck gold, yet never bottled his own wine. When he died, the estate was left to his daughter Olga who grew to cover prime hillside vineyards of the Langhe for her own wines. Here, the family only planted native grape varieties and one noble international grape, Cabernet Sauvignon. A good number of innovations have come about thanks to Olga's nephew, winemaker Davide Mozzone. The Bongiovanni philosophy aims to minimize outside intervention and maximize character and terroir, steering clear of stereotypical wines. While not certified organic, the winery proudly participates in Piedmont's Green Experience, which is a network of sustainable and organic growers. Barbera is the variety that most resembles the personality of the Piedmont people: Bright, strong and determined. Bongiovanni's Barbera is certainly true to form. Its burst of cherry and chocolate aromas provide the wine with excellent balance.

Wine exported to: Canada, Puerto Rico, Singapore

Most recent awards

JAMES SUCKLING: 92

WINE SPECTATOR: 91

INTERNATIONAL WINE CELLAR: 90

DECANTER: 90



Winemaking and Aging

Grape Varieties:	100% Barbera
Fermentation container:	Stainless steel
Type of yeast:	Selected
Length of maceration:	7 days
Malolactic fermentation:	Yes
Fining agent:	None
Aging containers:	Stainless steel and barrique
Container size:	225 L
Container age:	New and used
Type of oak:	French
Bottling period:	March
Aging before bottling:	24-30 months
Aging in bottle:	3 months
Closure:	Cork



Vineyard

Organic: No

Vineyard location:	Monforte; Diamo
Vineyard size:	2 hectares (5 acres)
Soil composition:	Calcareous clay
Vine training:	Guyot
Altitude:	300-320 meters (984-1,050 feet) above sea level
Vine density:	4,000 vines per hectare
Yield:	90 quintals reduced depending on the thinning
Exposure:	Eastern
Years planted:	2003-2008
Age of vines:	10-15 years old
Time of harvest:	Mid-September
First vintage of this wine:	1995
Total yearly production (in bottles):	6,000-8,000 bottles per year



Tasting Notes and Food Pairings

Tasting notes:	Crimson color; fruity bouquet with well-integrated wood and toasted aromas from élevage, reminiscent of cherries preserved in alcohol and chocolate.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Goes well with first courses, such as pasta, with meat sauce.
Aging potential:	5-7 years
Alcohol:	Alc. 14% by vol.
Winemaker:	Davide Mozzone

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