

BARBERA, PIEMONTE, DOC, 2006

Azienda Agricola Ribote di Porro Bruno



In 1980 Bruno Porro and his wife Irma started a small 24-acre winery, called Ribote after an old beloved tree in front of an ancient stone farmhouse on the property. The estate lies in Piedmont just east of the city of Alba in the heart of the Langhe region with its gently rolling hills. All the vineyards face south and are located at an altitude of 1100 to 1300 feet.

Uncertified Organic Wine (Producer states they do not use artificial fertilizers, herbicides or pesticides. While we cannot prove the veracity of this, we also have no reason to believe it is not true.)

Tasting notes: Medium-bodied, bright and fruity, this Barbera's flavors suggest fresh red berries with a slightly earthy backdrop.

RECENT VINTAGE - 2005

86 "Aromas of berries, orange peel and chocolate follow through to a medium-bodied palate, with light tannins and a fresh finish." Wine Spectator Jan 2007

RECENT VINTAGE - 2004

88 "Intense Barbera, with fresh blackberry and tight mineral character. Medium-bodied with a clean, firm fruity finish. Very silky and delicious." Wine Spectator - Jan. 31 - Feb 28, 2006

Region: Piedmont

Classification: Piemonte DOC

Area of Production: Dogliani

Grape Variety: 100% Barbera

Soil: Clayey, Chalky, Minerally

Average Age of Vines: 50 years

Trellising System: Guyot

Production per Acre: 3.12 tons

Vinification Technique: Slow maceration in stainless steel

Maturation: 12 months in cement tanks

Total Acidity: 6.6 g/l

Residual Sugar: .14 g/l

PH: 3.38

Alcohol: 13.33%

Total Cases Produced: 500