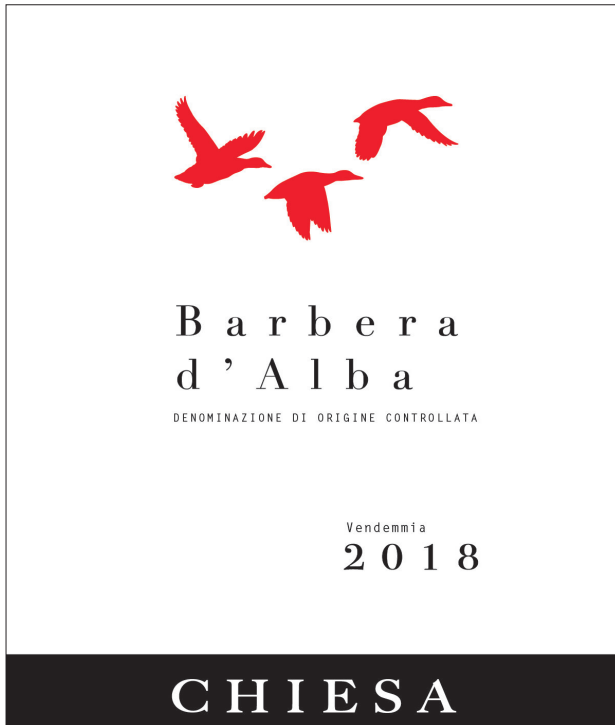


# CHIESA BARBERA D'ALBA



## VITI/VINI

The vines are worked exclusively by hand without chemical intervention. As the property has never changed hands, they can definitely assert that the soil has never been treated by chemical fertilizers, herbicides or pesticides. De-stemmed, native yeast fermentation, 10 days skin maceration, matured 6 months in steel vats to retain fruit purity. Lightly filtered and with minimal SO2 added just prior to bottling.

## PRODUCER

This 9 ha organically farmed estate has been around since the mid-1700s and is in its fifth generation. The farm is truly a family affair, with all members doing their part. It is increasingly unusual to find a thriving, multi-generational farm still involved in polyculture. Roero is a lesser known region, located on sandy hills on the left side of the Tanaro River. Santo Stefano in Roero is northwest of Alba. It is well known for Arneis, and the sandier soils produce elegant examples of Nebbiolo that are approachable earlier. They are no less refined than neighboring Barolo and Barbaresco and represent an excellent value. The wines stand out in the Roero for their lack of intervention and manipulation, which show in their purity and elegance.

**PRODUCER** Azienda Agricola Carlo Chiesa

**WINEMAKER** Davide and Daniele Chiesa

**COUNTRY/REGION** Italy, Santo Stefano  
Roero

**GRAPE VARIETY** Barbera

**SOIL** Clay mixed with sand

**AGE OF VINES** Planted 2009-2015

**PRODUCTION** 2,600 bottles

