

First label in 1985

**... characteristics of the vineyard ...**

Variety: 100 % barbera

Planted in: 1950

Surface: 2 hectares

Density of vines per hectare: 6000

Growing system: Guyot

Pruning method: 1 shoot with 8 buds

Height: 160-180 meters

Exposure: south-east

Composition of the soil: limestone and sandstone

# Cua Longa®

## BARBERA D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA

### SUPERIORE

**... the work in the cellar ...**

Fermentation with the skins: 12-15 days

Method of fermentation: traditional technique of submerged cap

Refinement in wooden barrels: 1 year in French oak barrels with a capacity of 500-700 litres

Refinement in the bottle: 1 year

Cua Longa ("Long tail") reaches its climax 4 years after the harvest and maintains its balance of taste and richness in flavour for at least 10 years, according to the vintage

Medium production: 12500 bottles.

### What wine guides say

**2007:** Mineral flavours and red fruits. Very robust, a hint of maraschino-cherries underlines the alcohol strength. (*Duemilavini*)

**2006:** As usual: a high-class wine. (*Vini d'Italia del Gambero Rosso*)

**2005:** Solid impression of dark berries and tobacco. Then pepper. Convincing concentration of alcohol, acidity and tannin. (*Duemilavini*)

**2004:** Sweet on the nose, intense with juicy red fruits and sweet spices. Same impression on the palate, dense, fruity and harmonious, delightful and full-bodied. Warm finish, slightly bitter. (*Duemilavini*)

**2003:** Ruby red. Notes of tobacco, violets, red fruits. Full-bodied and harmonious. (*Duemilavini*)

**2001:** Nice nuances of tobacco and English liquorice on fruity notes. Complex taste, very pleasant and fruity. (*Vini d'Italia del Gambero Rosso*)

**1999:** It is complex and deeply satisfying, the palate reveals a soft, generous texture. (*Vini d'Italia del Gambero Rosso*)

**1998:** There are garnet on ruby highlights in the Barbera Cua Longa that introduce a no-nonsense nose of blackcurrant and raspberry with earthy and balmy overtones. The firm, moderately sinewy palate is mirrored nicely in the finish. (*Vini d'Italia del Gambero Rosso*)

**1997:** Scents of tobacco and green leaves. (*Vini d'Italia del Gambero Rosso*)

**1996:** Dry and easy to enjoy. (*Vini d'Italia del Gambero Rosso*)

**1995:** A clean and elegant red wine, perfect all the way beginning with the colour. On the nose, the wine presents many nuances like raspberry and mint, on the palate it is fully flavoured, with stimulating acidity. (*Vini d'Italia del Gambero Rosso*)

**1993:** An important red wine, elegant and fine, well-balanced. High class wine. (*Vini d'Italia del Gambero Rosso*)

**1991:** Notes of fresh grass, blackcurrant and strawberry. (*Vini d'Italia del Gambero Rosso*)

**1990:** A saturated purple color, admirable ripeness, medium to full body, sweet, toasty vanillin (from aging in small oak casks), and impressive purity and balance combine to create an authoritatively flavored, complex, and decadent Barbera. (*Parker's Wine Buyer's Guide*)

