

Uvaggio Barbera

Uvaggio Wines

United States - California - Lodi

An oft misunderstood and vastly underappreciated grape variety, Barbera possesses charms just awaiting discovery. Consigned to life in Piedmont as the second banana to the more glamorous, special-occasion Nebbiolo that goes into Barolo and Barbaresco, Barbera is what the locals drink daily. Its low tannins and higher acidity amplify its fruit while supporting the grape's savory nature. While here in California it should be so lucky to have this level of prominence, ours is full, flavorful and firm. It has aromas of vanilla, toasty oak and heady dark fruits, all becoming more evident on the palate with a small burst of flavor. Its inherent complexity allows it to pair with just about anything you're cooking, Mediterranean or not.

This remnant vineyard is one of four 'test blocks' that was planted for Gallo many decades ago, to evaluate Barbera in Lodi for a contribution in elevating the quality and style of their Hearty Burgundy.

Uvaggio Barbera is full, rich and structured with aromas of toasty oak and ripe berries, plus flavors of stone fruit like cherry and plum; it possesses a complex finish.



Specifications

Appellation	Lodi
Wine Type	Red
Varietals	100% Barbera
Age of Vines	50 years old
Vinification	The yeast strain used is isolated in Barolo. Immediately following the alcoholic fermentation and pressing, we filled the wine to barrels for a malolactic conversion in wood. It was minimally handled and racked just once during winter. Total aging in cooperage was eight months and it consisted of 24% new French oak, 30% once used French oak, with the balance in fairly neutral French oak.
Production	617 cases (9-liter cases)
Pairings	Its inherent complexity allows it to pair with just about anything you're cooking, Mediterranean or not.

Reviews and News

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