

# THE SOURCE SETTE PIEDMONT



## 2023 BARBERA D'ASTI

### PRODUCER OVERVIEW

Gino Della Porta and his close friend and superstar-enologist Gian Luca Colombo founded Sette in 2017 with the purchase of a 5.8ha hill in Bricco di Nizza, in Nizza Monferrato. They join the new generation of driven young winegrowers who experiment with new and ancient techniques to express their vision of wine free from cultural and regional expectations while employing the most ecological methods possible. Certified organic since 2018 and in conversion to biodynamics in 2020, their terroir is composed of sandy limestone, chalk, and a wide variety of other siliceous geological formations on steep hills with great variations of soil grain. Their broad range includes dry, skin-contacted Moscato and amphora-aged Grignolino, and their main focus is their Barbera d'Asti DOC (though technically in Nizza DOCG) and Barbera Nizza DOCG from 80-year-old vines. There are no rules or cellar recipes beyond appellation requirements and every season determines their strategy,

### VINEYARD DETAILS

Barbera d'Asti is harvested from vines planted in 1940, 1990, and 2002 on a south, east and west-facing steep slope between 220-280m on chalky and marly bedrock with deep silt and calcareous and siliceous topsoil.

### CELLAR NOTES

Barbera d'Asti is destemmed and naturally fermented up to 18°C for 36-38 days with a submerged cap days with no extractions, followed by 10 months in concrete with the first sulfites added after malolactic fermentation. It's neither filtered nor fined.

