

CASCINA LA GHERSA

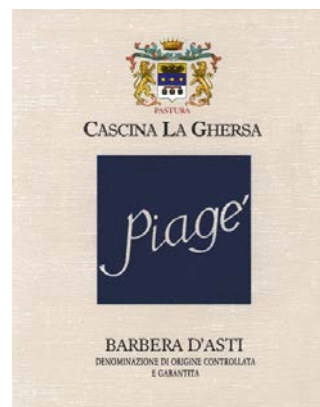
In 1920-25, Osvaldo and Luigi Bologna replanted their "Vignassa" vineyard with Barbera vines, which had been destroyed by phylloxera before World War I. While Osvaldo continued to tend the family's vineyards, it wasn't until 1976 that they began building a new cellar in Moasca, Piedmont.



In 1989, Massimo Pastura began work in the winery with his father Giulio and his mother Piera (Osvaldo's daughter), producing the family's first vintage of the "Vignassa" in that same year. Focusing his efforts on Barbera d'Asti, as the leading wine of the estate's production, Massimo helped expand the family's holdings up to their current 22ha, while researching the soil composition, the micro-climatic conditions and the clonal selections to find the maximum expression of this varietal through the local terroir.

Cultivating their vineyards with the utmost respect for nature, Cascina la Ghersa uses organic treatments, grass coverage and no chemical fertilizers, pesticides or herbicides. With old vines that were planted between 1920 and 1925, at a density of 5,000 vines per hectare, the total yields never exceed 40hl per hectare.

BARBERA D'ASTI "PIAGE"



Varietal/Blend: 100% Barbera

Farming: sustainable farming– no herbicides, pesticides or chemical fertilizers

Soil: clayey limestone with marl

Ave Year Vines Planted: 1995

Yeast: selected yeasts

Fermentation: in temperature controlled stainless steel vats for 5-6 days, with pumping over, followed by malolactic fermentation

Aging: for 5-6 months in concrete vats

Alcohol: 13%

Fined: light

Filtered: light

Production #s: 4,400 cases

The land in the Astesana district has a particular devotion to viticulture, particularly to Barbera, thanks to its "white lands", plenty of lime, clay and stones, with rocks fairly close to the surface. They are typical calcareous-marl soils, white, light grey or beige in color and rich in calcium carbonate. They are ideal for growing Barbera and produce full-bodied, rich colored wines, sometimes with a scent of marl, which enjoy a long cellar life.

Country: Italy

Region: Piemonte

Sub Region: Astesana-Monferrato

Vineyard: Vigna Piage

Vineyard Size: 11ha