

CASCINA LA GHERSA

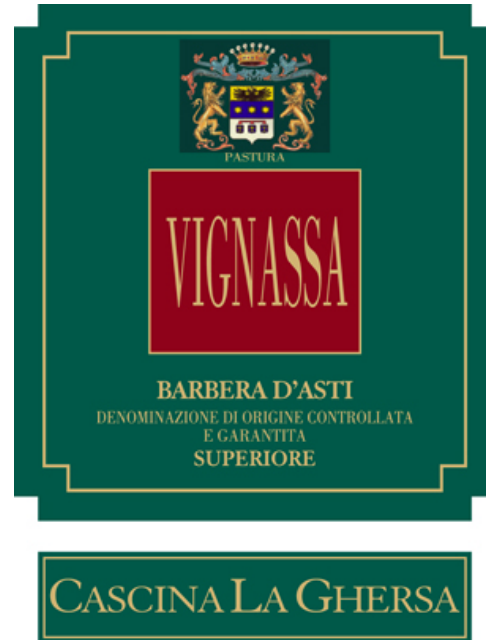
In 1920-25, Osvaldo and Luigi Bologna replanted their "Vignassa" vineyard with Barbera vines, which had been destroyed by phylloxera before World War I. While Osvaldo continued to tend the family's vineyards, it wasn't until 1976 that they began building a new cellar in Moasca, Piedmont.



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 Ghera 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.

VIGNASSA



Varietal/Blend: 100% Barbera

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

Soil: mainly clay and limestone

Ave Year Vines Planted: 1920's

Fermentation: fermented in French-oak vat at 28°C for 14-15 days, followed by ML in casks

Aging: 24 months in new 225L French oak barriques

Alcohol: 14%

Fined: no

Filtered: no

Production #s: 3,000 bottles

Country: Italy

Region: Piemonte

Sub Region: Barbera d'Asti

Vineyard: Vignassa