



— V I B E R T I —

*Barolo - Italia*

# LA GEMELLA

Barbera d'Alba DOC  
2024

## Specifications

Type: Red wine  
Grape variety: 100% Barbera  
Denomination: Barbera d'Alba DOC  
Production area: Barolo, Vergne  
Harvest start date: October first

## Analytical values

Alcohol content: 14% vol  
Total acidity: 6.4 g/l  
First vintage produced: 2004

## Climate trend

The 2024 vintage was marked by warm-humid weather that broke the drought trend of recent years. Persistent rains remedied the accumulated water shortage, but also put a strain on agronomic management. The season required great care in the vineyard, with variable results depending on the location and exposure of the vineyards. Good temperature swings in the higher cru encouraged balanced ripening and a fine aromatic profile. The harvested bunches, healthy and with low alcohol contents, promise fresh, elegant wines with good evolutionary potential.

## Organoleptic characteristics

Color: Ruby red with violet reflections  
Nose: Cherry, maraschino, blackberry, cassis  
Serving temperature: 16–18°C  
Aging potential: 3–5 years

## Vinification

High-density vineyards harvested without prior thinning, with selection done only during manual harvest in 20 kg crates. Grapes destemmed and fermented in horizontal submerged cap fermenters for 8–10 days at 30°C. Malolactic fermentation in steel for 40 days.

## Aging

Aged for 10 months in the same steel tanks used for vinification, with lees stirring to extract mannoproteins, giving sweetness to the wine.

