

BARBA

The Barba family comes from afar and carries the legacy of ancient traditions. The first traces date back to the Neapolitan 15th century, where we find our ancestor Francesco Barba, abbot and canon under the pontificate of Sixtus IV.

Over time, the Barbis moved towards Abruzzo, in the province of Teramo. It was the beginning of our land ownership, of our history, to which the subsequent generations would contribute significantly.

The entry into modernity takes place at the end of the 50s, when Cavaliere del Lavoro Luigi Barba definitively closes with the sharecropping past and inaugurates the direct management of the company, equipping it with cutting-edge systems and infrastructures.

The heart of the Barba farm and winery are the vineyards, spread over 68 hectares included in one of the most suitable areas of the territory: Colle Morino, Casal Thaulero and Vignafrauca, all belonging to the D.O.C. Montepulciano and Trebbiano d'Abruzzo and the D.O.C.G. Teramo hills.

Here our wines are born thanks to a careful care of the vineyards perfected in forty years of viticultural management.

Between the end of September and the second ten days of October, our Montepulciano and Trebbiano grapes are ready to be harvested.

All this takes place in the Barba cellar, located in Scerne di Pineto, at the foot of Colle Morino. Built in 1991, its total capacity is greater than the company's production potential (about 9,000 hectolitres) and makes use of the most advanced technologies: the grape entry line, recently redesigned, has been completely renewed.





**COLLE MORINO
MONTEPULCIANO D'ABRUZZO DOC**

Grapes: Montepulciano
Vinification: Fermentation and maceration on the skins at a controlled temperature in steel for about 10 days. Aging on the fine lees after racking for about 4 months
Tasting notes: Ruby red colour. Fruity scent with notes of berries, raspberries and light spicy notes. On the palate an enjoyable, pleasant and tasty taste enlivened by a nice freshness in a medium-structured body and well-integrated tannins.
Alcohol content 12,5 % Vol.



**COLLE MORINO
TREBBIANO D'ABRUZZO DOC**

Grapes: Trebbiano
Vinification: The grape harvest takes place at the end of September. Destemming and soft pressing of the grapes. Decantation at 12-13°C for 18 hours. Fermentation in stainless steel tanks at a controlled temperature of 16°C. Aging on fine lees for about 60 days.
Tasting notes: Straw yellow colour. The nose is an alternation of white flowers and yellow-fleshed fruit, with notes of apple. On the palate it is tasty and stimulating, soft, structured and with an important savory character and a pleasant miral note.
Alcohol: 12.5 %



**COLLE MORINO
CERASUOLO D'ABRUZZO DOC**

Grapes: Montepulciano
Vinification: The harvest takes place in the first ten days of October. After a short maceration on the skins, the grapes are pressed, destemmed and transferred directly to the press. The must obtained follows the traditional white vinification of red grapes.
Tasting notes: Bright pink colour. Crystal clear and quite consistent in the glass. Fruity scent with notes of pomegranate and cherry nuanced by a spicy finish. Fairly full-bodied on the palate, fresh, fairly acidic, balanced and persistent, with a mineral finish and a slight almond note.
Alcohol: 12.5 %



**COLLE MORINO
PECORINO COLLI APRUTINI IGT**

Grapes: Pecorino
Vinification: The harvest takes place in the first ten days of September. Decantation at 12-13°C for 18 hours. Fermentation in stainless steel tanks at a controlled temperature of 16°C. Aging on fine lees for about 60 days.
Tasting notes: Straw yellow with greenish reflections. The nose is an alternation of white flowers and yellow-fleshed fruit, slightly balsamic with notes of pear. The mineral note that accompanies the closure is strong. On the palate it is tasty and stimulating, soft, structured and with an important savory character.
Alcohol: 12.5 %



**YANG
MONTEPULCIANO D'ABRUZZO COLLINE TERAMANE DOCG**

Grapes: Montepulciano
Vinification: The grape harvest takes place in mid-October. The fermentation in steel is controlled with a maceration of up to 12 days. The wine undergoes malolactic fermentation naturally and remains on the noble lees for about 60 days. Tasting notes: Ruby red colour. Fruity nose with notes of berries, raspberries and light spicy notes and vanilla notes. On the palate taste enjoyable, pleasant and tasty enlivened by beautiful freshness in a body of medium structure and well integrated tannins.
Alcohol: 13%



**VIGNAFRANCA
MONTEPULCIANO D'ABRUZZO DOC**

Grapes: Montepulciano
Vinification: Careful selection of the best grapes in the vineyard. Fermentation at controlled temperature in stainless steel with maceration up to 15-18 days. After malolactic fermentation, aging for at least 12 months in truncated conical vats, second or third passage barrels and barriques.
Tasting notes: Fruity scent with notes of berries, raspberries and light spicy notes and light vanilla notes. On the palate an enjoyable, pleasant and tasty taste enlivened by a nice freshness in a medium-structured body and well-integrated tannins.
Alcohol: 13.5%



**I VASARI RISERVA
MONTEPULCIANO D'ABRUZZO DOC**

Grapes: Montepulciano
Vinification: Fermentation at controlled temperature in open French oak barrels with post-fermentation maceration up to 28-30 days from the start of fermentation. Malolactic fermentation with aging on fine lees for at least 60 days. Aging in oak barrels for 16 months.
Tasting notes: Deep notes of red fruit and berries such as cassis and blueberry, notes of fine spices and a slightly balsamic hint. Elegant and balanced taste. Definitely a wine destined for a splendid evolution but still highly enjoyable today.
Alcohol: 13.5%



**DI MARE
TREBBIANO D'ABRUZZO DOC**

Grapes: Trebbiano
Vinification: Careful selection of the grapes from the oldest vineyards, located in the hilly areas with the best exposure. Fermentation of the juice in steel at a controlled temperature of 14/16 °C. Aging on fine lees for 90/120 days. Bottling and aging in the bottle for about 6 months.
Tasting notes: The nose is intense, great finesse, with floral aromas, fruity with a slight minerality, balsamic notes and hints of aromatic herbs. In the mouth the taste is quite warm, soft, good freshness and excellent sapidity. Full bodied. Balanced, intense, excellent finesse, very persistent.

