

Barbaresco

Barbaresco has always been seen as the more feminine, elegant version of Barolo. Slightly warmer than Barolo, the Nebbiolo here tends to ripen slightly earlier. It is also, in general slightly lower in elevation.

The facts

Barbaresco must be made from 100% Nebbiolo sourced from vineyards within the boundaries of the appellation (including the communes of Barbaresco, Treiso, Neive and part of Alba). The most common and celebrated are the first three. The wine must be made within the appellation although certain producers whose historic wineries were located outside of the zone were allowed to continue to produce the wine outside of the zone (though still must be from vineyards within the zone. Barbaresco must be aged at least 26 months (a minimum of nine months in wood) and Barbaresco Riserva must be aged at least 50 months (a minimum of 9 months in wood).

The Soil

Barbaresco is northeast of Barolo and its soil shares more in common with the Tortonian soil from the western half of Barolo (Barolo/La Morra). The soil in Barbaresco is more, though not entirely, homogenous across the region whereas the soil in Barolo is slightly more varied. In Barbaresco it is a calcareous marl – clay mixed with limestone.

The Cru System in Barbaresco

Just as in Barolo, the vineyard names were regulated in Barbaresco. See entry in Barolo primer.

Tradition v Modern

See entry in Barolo primer – same is true for Barbaresco.

The Communes

Barbaresco

General Characteristics: Barbaresco is home to most of the best known crus in the appellation

Most revered Crus:

- **Asili** - produces aromatic Barbarescos with great aging potential
 - *Bruno Giacosa, Roagna, Ceretto, Produttori di Barbaresco*
- **Rabaja** – produces darker, more structured Barbarescos
 - *Giuseppe Cortese, Produttori del Barbaresco*
- **Secondine / Sori San Lorenzo** – produces a structured, powerful, monolithic Barbaresco
 - *Angelo Gaja*
- **Montefico** – classic Barbaresco, elegant and fine, limestone soils
 - *Roagna, Produttori di Barbaresco*
- **Paje** – might not quite yet have the reputation of the others but it is well on its way – especially if you just consider the crest of the hill – Crichton Paje.
 - *Roagna, Produttori di Barbaresco*

Treiso

General Characteristics: Average elevation is higher than in Barbaresco or Neive. The wines tend to be more aromatic and spicy than the other two communes.

Most revered Crus:

- **Rombone** – produces fuller Barbareschi with tobacco, dark fruit, balsamic notes.
 - *Fiorenzo Nada*
- **Pajore** – produces structured Barbareschi with dark fruit
 - *Sottimano, Rizzi*

Neive

General Characteristics: “Neive Barbarescos tend to be more structured and tannic than those from other parts of the zone.” – Antonio Galloni. Neive is also the largest of the 3 main communes.

Most revered Crus:

- **Albesani / Santo Stefano** – Santo Stefano is a parcel within Albesani – since the regulation of vineyard names, Santo Stefano di Neive bottlings must say Albesani Santo Stefano or just Albesani. One of the most important vineyards in all of Barbaresco – made famous by the great wines of Bruno Giacosa.
 - *Bruno Giacosa is the key producer here though the Castello di Neive produces a Santo Stefano as well.*
- **Gallina** – Barbaresco Gallina is typically elegant with a refined bouquet and palate, though with assertive tannins. It is the expression of a marl soil rich in fine sand.
 - *Oddero, Rivetti, Bruno Giacosa*
- **Serraboella** – Over recent years this crus has gained more and more recognition. Produces structured Barbareschi with good aromatics.
 - *Cigliuti and Paitin.*