



PAITIN



Campolive is a very steep plot on the border between Serraboella and Bricco di Neive, under the road of the Montà del Bricco. Already named as such from the monks who in the past owned this site: the field of the olive (“campo dell’oliva”). Probably centuries ago dedicated to the olive trees, since its protected and warm position.

FIRST VINTAGE: Our Barbera Campolive can be dated back to 1991 when we acquired this property. There were for a short period some white grapes too in these vineyards that we vinified only for short time.

GRAPES: 100% Barbera

TERRENO: Very white soils, with a rather gross and sandy texture respect to higher part of the hill. The subsoil here is the one of the Formazioni di Lequio.

EXPOSURE and ALTITUDE: South-West, 250-270 masl.

TRAINING: Guyot, planted in 1970.

VITICULTURE: organic with the sole use of sulphur and copper natural compound, manual or mechanic mowing to avoid herbicides, harvest is exclusively manual.

VINIFICATION: Barbera is all vinified with the same philosophy: subject to pressing and destemming then he ferments and macerate two weeks in stainless steel. At the end of the winter he is brought to the wood barrels where he stays for minimum 1 year. Barrels volumes is normally 10 hectoliters, or recent barrels of greater dimensions, made of Slavonian wood.