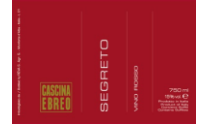

Cascina Ebreo “Segreto” IGT

Winery: Cascina Ebreo
Category: Wine – Still – Red
Grape Variety: 100% Barbera Segreto
Region: Novello / Piemonte/ Italy
Vineyard: Ravera
Winery established: 1991
Feature: Organic



Product Information

Soil: Calcareous clay

Elevation: 320 meters (1,050 feet)

Vinification: The grapes are gathered at the peak of maturity, crunch and health after careful thinning of the clusters. 25-30 day maceration in steel. The wine is aged in Austrian oak for at least two years and another six months in bottle before release.

Yield: 0.8 tons/ acre

Tasting Note: A wine that naturally evolves, slowly maturing with secrets of the barrel and the delicate touch of the winemaker. The wine resents an intense bouquet of wild berry jam, spices and balsamic herbs. On the palate the wine is full-bodied and structured with a long finish.

The “secret” Barbera is born in the most famous cru in the territory of the municipality of Novello, the area called Ravera. Here a small vineyard of just over half a hectare (1.24 acres) is cultivated with East exposure. It was the first label produced by the cellar and underlines the precise choice to pay homage to the Barbera grape.

Alc: 15%

Producer Information

Winery established in 1991 by Peter Weimer from Germany and his wife Romy Gyax from Switzerland, who left lucrative careers in software and marketing in their native countries to buy and revive this historic farm in Novello, a Barolo township. In 1996 Cascina Ebreo bottled their first wines. Farming on the vineyard is entirely organic, with application of some biodynamic practices as seen fit. Aside of two pumps that are used to move the wines from place to place, no technology is utilized in the winery. All of their wines are fermented with their native yeasts and bottled without fining or filtration. The only thing ever added throughout Vinification, elevation and bottling is a small quantity of sulfur dioxide. Peter calls his wine Piedmont “un-plugged” wine vs natural wines, because Peter feels that there are no rules at all in natural wine and he finds that problematic.

Peter became known for reclassifying their bottlings of Nebbiolo to ‘vino da tavola’ status after being disappointed by the Barolo tasting committee’s assessment of the wines (filtration or lack thereof was evidently the issue). They called the wines cloudy, torpido, which is now one of his signature wines, Torpido. REVA winery bought Cascina Ebreo and will continue producing wines in the same spirit of Peter & Romy.