



# PIANO PIANO PREMIUM RESERVE

In 2004 Phil and Ingrid Blades began buying their Italian vineyards in the premium wine growing area of the Monferrato hills in Piedmont. Acquiring choice parcels of land in the best Barbera zones their first vintage of Barbera di Asti DOC was released in 2005. This Premium Reserve from the same vintage is made with the very best of the grapes which after crushing were subjected to fermentation in a combined open and closed vat cycle for 10 days, to aid complexity. The wine is then fermented in the traditional style in steel tanks for nine months. It is then lovingly transferred into small French Allier wood barriques where it remains under strict temperature controlled conditions for a further 15 months. Minimal filtration is used to ensure retention of flavour and complexity. This technique which combines the best of both traditional and modern wine making methods, smoothes out the Barbera grapes natural acidity [which makes it a great wine to pair with food] and the barriques add a useful layer of tannin. The result is a more balanced wine

This flag ship Premium Reserve wine is a limited edition of only 500 bottles. It deserves and will improve with aging in the bottle [good for at least 10 years] but is drinking very well right now.

*"For making great wine you first need great soil and growing conditions, then you have to understand how to work with nature, this takes patience you can't hurry anything but must allow the grape to do the work. The secret is to interfere with natural processes as little as possible, don't over treat with chemicals or pesticides, allow the vine to feel a little stressed at times. Specifically for the Barbera grape it is important to not rush the harvest, leave it as long as possible and be gentle with the grape – all our grapes are hand picked. Finally don't over oak; it's about balance between the acidity and tannin levels, not replacing the natural fruit flavours with the taste of wood.*

*Phil Blades*

Piano Piano Barbera Premium Reserve 2005 is an oak aged Barbera with good complexity from a low yield crop. Good ruby red colour clings to the glass. Its nose shows lots of promise with a characteristic cherry overtone, after decanting there is a distinctive rich aroma of Christmas pudding. Its acidity bursts onto the tongue giving it a lift and ensures the wine will be a great friend at the dinner table. The palate has depth and persistence, ripe plum and tobacco flavours then gently giving way complex though subtle flavour of mixed fruits. This is a well balanced wine with a smooth lingering aftertaste of pear drops. Pairs well with strong meats, game, spicy pasta dishes and cheeses. Fantastic with Gorgonzola and Stilton. We recommend decanting for at least one hour before drinking.

<b>PRODUCER</b>	<b>Phil &amp; Ingrid Blades</b>
<b>Variety of grape</b>	100 % Barbera d'Asti
<b>Production area</b>	Castelnuovo Belbo
<b>Appellation</b>	Barbera d'Asti DOC
<b>Alcohol Volume</b>	14.5%
<b>Soil</b>	Calcareous, clayey
<b>Harvesting</b>	October
<b>Fermentation</b>	8 - 10 days
<b>Ageing before release</b>	9 months in steel tanks then 15 months in Oak Barriques
<b>Bottling</b>	November
<b>Serving temperature</b>	16-18°C



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