

PIANO PIANO

Piano Piano D.O.C. 2006 is the second vintage of a traditional Barbera di Asti wine from the Blades vineyard. They have kept the name "*Piano Piano*" [meaning softly, softly or slowly, slowly in Italian] as they feel it continues to reflect their Italian neighbours philosophy about life in general and wine and food in particular. Their message for this year is:

"For a small producer like ourselves every year is different, we do not produce wine using a recipe of chemicals to mix vintages that taste exactly the same year after year. Rather we work hand in hand with nature to protect the quality of the grapes that produce distinctive wines over time. 2006 delivered an abundance of fruit which meant we had to be extra vigilant about our double selection processes. Believe us, it's not easy to cut off beautiful bunches of grapes from the vine and discard them for compost. Essentially we select the best and discard the rest because even pruning back hard every year to restrict yield is not enough. We still keep a watchful eye on growth to ensure we don't over stress the vine or reduce the concentration of sugar and acids in the grapes by allowing too much fruit to develop. Of course we also stay well away from using chemical fertilisers".

Piano Piano D.O.C. is instantly recognisable as a Barbera, but also has its own unique characteristics. Extra smoothness is the benefit that nature's mood endorsed this Barbera wine with in 2006.

Piano Piano D.O.C. 2006 is the second vintage of a traditional Barbera wine from the Blades vineyard. 2006, unlike the previous year was a high fruit yielding year for all Piedmont wine growers as there was good amounts of both water and sunshine. But quantity does not always correlate with quality and in 2006 it was important to protect the taste of the wine from the dilution sometimes associated with over production of fruit. In the Blades vineyard rigorous double selection of the grapes has produced a smooth tasting wine with the fresh citrus acidity typical of a Barbera with accessible tannins. This young wine bottled in June 2007 (for release in September) has a good density of dark berry fruit with a surprisingly smooth finish. It has a nose of summer fruits, particularly blackberry. A good dark reddish-purple in colour, it can be enjoyed with red meats and strong cheeses. Priced to be an affordable quality wine, it is very approachable and will drink well now or taste even better if left to mature over the next few years. It can be aged for up to six years in the bottle.

PRODUCER	Phil & Ingrid BLADES
Variety of grape	100 % Barbera d'Asti
Production area	Castelnuovo Belbo
Appellation	Barbera d'Asti DOC
Alcohol Volume	13.5%
Soil	Calcareous, clayey
Harvesting	early October
Fermentation	8 - 10 days
Ageing before release	9 months in steel tanks then a further 3 in the bottle
Bottling	June
Serving temperature	16-18°C

