
Hilberg-Pasquero Barbera d'Alba

Winery: Hilberg-Pasquero

Category: Wine – Still – Red

Grape Variety: Barbera

Region: Prioca / Piemonte/ Italy

Vineyard: Cru Bricco Gatti

Winery established: 1915 - first vintage by great grandfather

Feature: Organic

Awards: 2 bicchieri – Gambero Rosso, 2008, 90 points – Wine & Spirits, December 2013



Product Information

Soil: Limestone and white clay marl

Altitude: 780 feet above sea level

Vinification & Yield: 5-6-day fermentation in open-top tanks with 12 months in stainless steel tanks and 8 months in bottle. Area of 2.4 acres with yield of ¾ ton/acre.

Tasting Note: Intense ruby red in color. Ripe fruit aromas of raspberry and black cherry. Bright with fresh acidity, making the wine stunningly quaffable.

Production: 300 cases

Alc: 13.5%

Producer Information

The Casa Pasquero Farm was founded in the early 20th century on a hilltop in Bricco Gatti. Following the traditional farming practices, the Tarabra-Pasquero family have cultivated their land with an assortment of crops across small, dispersed plots of land. At that time, it was all that a farming family needed to support itself. Now Michelangelo, Miklo to his friends, together with his wife Annette and his parents Maggiorino and Clementina are working the farm. Miklo finished his agriculture studies with focus on organic farming which led him to investigate Swedish and German farming methods and organic farming practices. That's where he met his now wife Annette (Hilberg). Over the years Miklo and Annette switched direction on the farm from growing organic produce and livestock to dedicate themselves fully to wine production.

Miklo's direct contact with the Alba wine-making school and the university of Turin has allowed him to make significant progress in a relatively short period of time. In 1994, Hilberg-Pasquero wines produced its first true vintage.

The Roero area is located between the Tanaro River and the Turin highlands in Southern Piedmont. It is not far from Barolo and Barbaresco areas and has been separated by the natural erosion of the Tanaro.