



Hilberg-Pasquero “Per Alessandra” Barbera d’Alba

Winery: Hilberg-Pasquero
Category: Wine – Still – Red
Grape Variety: Barbera
Region: Prioca / Piemonte/ Italy
Vineyard: Estate
Winery established: 1915 - first vintage by great grandfather
Feature: Organic

Product Information

Soil: Sand and white clay marl
Altitude: 780 feet above sea level
Vinification & Yield: A 5-day fermentation period in stainless steel tanks. The wine aged in stainless steel tanks for 12 months and in the bottle for 2 months. Area of 2.8 acres with yield of 0.8 tons/acre.
Tasting Note: A fruit-driven, nice, exceptional Barbera with loads of raspberries, strawberries and a bright lively activity
Production: 400 cases
Alc: 13%

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 Maggiorno 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, Hillberg-Pasquero wines produced its first true vintage.

The Roero area is loacted 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.