

UNTI

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DRY CREEK VALLEY

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BARBERA

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2022

SUPERIORE

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GROWN, PRODUCED AND BOTTLED  
BY UNTI VINEYARDS HEALDSBURG, CA

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ALCOHOL 14.7% BY VOLUME

**HARVESTED:**

SEPT. 10, 2022

**BRIX AVG:**

25.0

**BLEND:**

100% BARBERA

**ACIDITY:**

6.5 g/L

**pH:**

3.57

**ALCOHOL:**

14.7%

**AGING:**

17 MONTHS  
FRENCH OAK  
40% NEW

**BOTTLED:**

4/18/24

**CASES:**

125

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# 2022 BARBERA SUPERIORE

**VARIETAL/VINEYARD:** This new Barbera comes from our small block of clone 84 on the winery property. This block now produces our most concentrated and structured expression of the varietal, so much so it inspired us to bottle it separately for the first time. Considered the best clone in Piemonte, clone 84 has small, low weight clusters leading to a more compelling wine.

**VINTAGE/HARVEST:** 2022 began with a dry winter that transitioned into a cooler spring with some light rains, wind, and cold spells. These played a role in naturally lowering our yields through our estate. Finally, in mid-August we experienced much warmer temperatures that persisted until mid-September. This finished the ripening process with full and expressive aromas and flavor development. These warmer September temperatures can lead to over-ripening in certain varietals, but we love the more exotic fruit profile it brings out of the Barbera, making this an ideal vintage.

**WINEMAKING:** Our winemaking with Barbera is pretty straightforward. The fruit is de-stemmed and pumped through a peristaltic pump into both open and closed stainless steel and concrete tanks. After a five-day cold soak, the fermentation started naturally with indigenous yeasts. The wine was pressed at dryness. The Superiore was aged for 17 months in French Burgundy barrels, 40% new. New barrels for aging adds texture that balances out the varietals' natural acidity. This is commonly done by the best Barbera producers in Asti and Nizza.

**STYLE/DESCRIPTION:** We find Barbera does quite well here in Dry Creek Valley, producing dark and exotically fruity wines that also have outstanding acidity. The Superiore takes this idea to an entirely new level. Not only the finest Barbera from us at UNTI, it is a landmark for all "Cal-Ital" wines. It should age nicely over the next 3-5 years or longer. If you've enjoyed our previous Barbera releases, this new venture is a must try.