



Luigi
VOGHERA

BARBERA
D'ALBA

Denominazione di Origine Controllata

VINIFICATO E IMBOTTIGLIATO
ALL'ORIGINE NELL'AZIENDA
VINIFICATRICE LUIGI VOGHERA
DI LIVIO VOGHERA
IN FRAZ. TETTI, NEIVE, ITALIA



LUIGI VOGHERA

Barbera d'Alba Superiore

REGION/ ORIGIN	Piemonte Barbera d'Alba DOC	WINEMAKER	Livio Voghera
VINTAGE	2015	WINERY ESTABLISHED	1974
VARIETALS	100% Barbera	VINEYARD(S)	Estate vineyards
ALCOHOL	14%	AGE OF VINEYARD(S)	25 years old
FERMENTATION	Stainless steel	SOIL TYPE	Calcareous clay
AGING	12 months	VINEYARD(S) ELEVATION	250-275 meters
BARREL TYPE/ YEARS IN USE	3000L French (Rovere) oak - used	FARMING METHODS	Sustainable
FILTER/FINING	Light/Plant based	PRODUCTION	35,000 bottles
TOTAL SULFUR RS	75 mg/l 1 g/l		

*Livio's sister Roberta, along with their mother Pinuccia,
own and chef at one of the top restaurants in the Barbaresco zone: Carlin Carlota*

Luigi Voghera is nestled smack dab in the middle of Barbaresco country in Piemonte, in a small village called Tetti, situated between the three main towns of the region: Treiso, Neive, & Barbaresco. In 1974, Luigi and his wife Pinuccia, officially opened up their lovely winery to focus on what their estate fruit could do best. Luigi has since passed on, but his son Livio has followed in his father's footsteps to a tee, and makes extraordinary wine from their sustainably farmed 22 hectares of vineyards. Livio has a small but beautiful cellar full of large old oak barrels to help age some of his wines, while still retaining as much specific varietal character from his grapes. Although Barbaresco is the true flagship of Livio's property, he is able to bring out a perfect and classic expression from every grape that he works with. As he has expanded his standard line of Nebbiolo and Barbera further, his Favorita, Arneis, and even Moscato are all precise and exquisite as well. Each and every year Livio strives to work more and more with the native flora and fauna for a wholistic production, and it shows in the love that you taste in the bottle.

*Barbera is the 3rd most planted red variety in Italy,
and in the top 15 most planted varieties in the world – Ian d'Agata*

Voghera's *Barbera d'Alba Superiore* is made in small quantities with the utmost care taken in the vineyards and in the winery. The grapes come from 20-30 year old vineyards on hillsides within the commune of Neive. The harvest typically occurs in the last days of September and is done by hand. After a gentle pressing, initial fermentation, and 8 days on the skins, the wine is racked to stainless steel tanks until it is bottled months later. Developing with age in the bottle, the wine is rich and full-bodied, with a fresh bouquet of red and blue fruits, touches of purple flowers, and light spice. Light tannins and a soft mouthfeel fill the palate with fresh fruits, creating a great pair with roasts, game, and risotto.