



# primavera

- SELECTIONS -



C A S C I N A  
G A L A R I N

**LOCALITY:** Castagnole  
delle Lanze, Asti

**WINEMAKER:** Francesco  
Verso

[galarin.it](http://galarin.it)



**PIEDMONT**

## CASCINA GALARIN

The cellar of Cascina Galarin is just outside the beautiful little town of Castagnole delle Lanze, a 15-minute drive north-east of Neive, in the province of Asti. When it came time to construct the family home, in the 1700s, the Carosso family decided to add an extra touch to the solid wood front door – a carving of a rooster. That door still exists, and it is from it that the name of the winery was drawn.

As was often the case in Italy, historically the family grew grapes and sold them off to other wineries for bottling. Towards the end of the 1980s, the family realised the importance of meticulously tending the vineyards. The quality of the grapes showed the effect of this extra attention, and Giuseppe Carosso began to bottle wine under their estate label.



Today, Giuseppe is joined by his two sons, Marco and Giovanni, who wholly appreciate the nuances in soil, weather, aspect, topography and their effect on each vine. Organic practices are employed throughout, and the deep roots of old vines add natural stability and resistance to disease, as well as providing low yields. Complementary to this is their belief in the minimal use of sulphur in the winemaking process and bottling

during the days of a waning moon. Great care is given to each stage of the winemaking process, from the vineyard to the bottle. The resulting wines are clear and fruit-pure expressions of their grape varieties.



Giuseppe Carosso with sons, Marco and Giovanni

In recent years, the brothers have employed local rock star oenologist Francesco Versio. Versio was head winemaker at Bruno Giacosa for four of his seven years there, and is the current winemaker at Figli Luigi Oddero in La Morra.

## THE WINE

### 2018 Arneis 'Barivel'

If you had never tried Arneis and only read about, you would have to ask the question: "Is it worth it?" In local dialect, Arneis translates as 'little rascal' – and Galarin's Arneis bears the name 'Barivel', meaning brat – a nod to Arneis being difficult to grow. Some producers persist, and Galarin have the benefit of vine age to add complexity. The fruit is hand-picked and then, with a soft press pre-fermentation to keep the juice off skins and not over extract, the wine only sees steel to retain freshness and avoid contact with the air – Arneis is prone to rapid oxidization. Once the cork is popped on 'Barivel', the persistence is justified. Their Arneis has more body and richness than many, with hints of figs and nuts, a minerally undertone and bright acidity.

### 2019 Chardonnay 'Nuvole'

There's a tendency for Italian winemakers to pick Chardonnay a little too late and then place it into small-format new oak – something we've struggled with over the years. We'd almost given up hope of finding an Italian Chardonnay that tasted like Chardonnay, then we found the 'Nuvole' by Galarin, which is a far cry from that style.

It starts with the vineyard, which sits at around 370 metres (their highest site) and allows long, cool ripening of fruit, with ample access to sunlight. The grapes are picked early and undergo an immediate 24-hour cold-soak before fermentation to promote freshness and vitality. Fermented in steel, the wine is racked off into old oak and steel for around 4 months on its gross lees. The nose has bright floral notes and white stone fruits, showing lots of flavour without being too overt. It's a wonderfully textural wine with great mouthfeel, made more interesting with mineral notes amplified by bright acidity. Perhaps most important to us, it sings of the grape.



#### 2018 Barbera d'Asti 'Le Querce'

'Le Querce' (the oaks) is the winery's classic Barbera, and one of the two wines made from their signature grape variety. Its journey begins with a long and slow fermentation for close to 3 weeks with regular pump-overs to get maximum extraction. This is a very typical Barbera d'Asti – rich, juicy and dark fruited – but there is more tannin than usual, with 5% Freisa added to the blend to create structural interest and to work in harmony with a lively line of acidity that retains brightness and crunch.

#### 2017 Barbera d'Asti Superiore 'Tinella'

Like the classico Barbera above, the Superiore is also blended with 5% Freisa, but the vinification process is different. It starts with a 4-week maceration with regular pump-overs using the submerged cap technique. The wine is then rested in a combination of medium and small French and Slavonian oak for 18 months before release. This Barbera has lots of dark fruits and a defined note of liquorice, with dried herbs, dark plums and a lick of oak. This is a serious mouthful of wine, with intense concentration and power.