

21 DAYS TO WINE: DAY 10

Learn About Acidity in Wine

WINE: Barbera d'Alba Guidobono 2017

SCENTS: Black cherries, Canned tart cherries, Dried cherries

SUPPLIES: A white napkin or piece of white paper (to observe), A lemon slice

21 DAYS TO WINE

REVIEW

Last week we discussed sweet versus dry wines. You can perceive sweetness on the nose but that does not necessarily mean the wine is sweet.

We also discussed the concept of residual sugar and the sweetness scale for labeling that was established for Champagne and sparkling wines.

ACIDITY

Acidity is as much about taste as it is about texture and sensation. Citric acid is present in grape juice and wine. It is also a natural preservative and you'll find it listed among the ingredients of many packaged foods.

Acidity is extremely important for wine as it keeps the wine fresh and allows it to age and evolve in the bottle for years, even decades.

Acidity also helps to balance other elements of wine, like sweetness, intense aroma and a weighty palate.

WHERE DOES ACIDITY COME FROM?

Think of unripe fruit. The younger the grapes, the more acidity is present. Certain soil types and cooler temperatures also favor acidity in wine.

WHERE DO YOU FEEL ACIDITY?

You notice acidity on the sides and tip of your tongue. On the finish you feel tingling in the back of your throat.

HOW TO DESCRIBE ACIDITY

Avoid using the term 'acidic.' You can still talk about acidity, for example, "The wine has exceptional acidity," or "The acidity has all but disappeared," or "The wine has balanced acidity."

Use adjectives like: fresh, bright, vibrant, zingy, and exuberant. Use nouns like: verve, energy, life, zing.

When you are drinking a wine known for its acidity, like Riesling, remember that is an important and positive quality.

EVALUATING ACIDITY

Evaluate the intensity of acidity by asking yourself if the sensation of acidity is the first and lasting element you notice. Or is it present throughout, yet you notice sweetness, or body, or minerality more.

WHAT DOES ACIDITY TELL YOU ABOUT THE WINE?

Acidity can tell you as much about the grape variety as it can about the location and climate where the grapes were grown, and how ripe they were when they were harvested.

Cooler, mountainous regions generally produce wines with high acidity. If you perceive high levels of acidity, your wine might have come from a cool-climate region.

There are also a number of grape varieties known for producing high acidity: Sangiovese, Nebbiolo, Barbera, Riesling, and Sauvignon for a start.

ACIDITY AND BALANCE

Acidity (citric acid) works as a natural preservative and allows wines to age for years. Wines that stay fresh and evolve are produced with a blend of grapes that contain higher acidity, as it will diminish over time.

A truly balanced fine wine will have as much aromatic intensity and finish as it will have tingling acidity.

ACIDITY AND FOOD AND WINE PAIRING

Acidity, along with bubbles and tannins, helps to clean your palate after every bite, especially if you are eating something creamy or fatty or saucy. Likewise, the creaminess or fattiness in food helps to temper the acidity in wine, which makes for a smoother finish.

BARBERA

PRONUNCIATION: Bar-Bear-Ah

Barbara is the third most planted grape in Italy.

It is known as a prolific species, naturally high in acidity with moderate tannins, which makes it a local favorite for everyday drinking with meals. It produces wines with a deep ruby red color and distinctive aromas of brambly blackberries, black cherries, earthiness, and violet.

**BARBERA
D'ALBA
GUIDOBONO
2017**

It grows predominately in northern Italy, specifically in the regions of Piemonte, Lombardia, and Emilia-Romagna. In Piemonte it is particularly prized in the communes of Monferrato, Alba, Asti (Nizza specifically), and Alessandria.

Barbera most often appears as a monovarietal wine (100%), but is also a common blending grape as it bestows acidity, color, and robust texture.

The DOC and DOCG classifications denote exceptional quality, standards of production, as well as distinctive local characteristics.

Barbera D'Asti DOCG covers such a large area (much like Chianti Classico), therefore sub-appellations also exist within it, including Barbera d'Asti Superiore, Barbera d'Asti Superiore Nizza, Barbera d'Asti Superiore Tinella, and Barbera d'Asti Superiore Colli Astiani.

Nizza DOCG

In an effort to distinguish themselves and their distinctive, pulpy, robust, and age-worthy Barberas from the expansive Barbera D'Asti appellation, a collective of growers and producers rallied and received official DOCG status in 2014. Their wines have been on the market with the subsequent label since 2016.

Nizza Barbera is a departure from the Barbera d'Asti Superiore Nizza. It is made from a select harvest of 100% Barbera from an area limited to 18 communes. The wine must be aged for a minimum of 18 months however the winemaker chooses, with at least six months in the bottle to exude distinctive more evolved notes of ripe plum, red berries, licorice, and tobacco.



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TASTING NOTES

LOOK: Deep ruby red color

SMELL: Earthy notes of forest floor, leafy, searing ripe black cherry notes

TASTE: Zingy on the palate with moderate, dusty tannins and a long, fruity and slightly mineral, mouthwatering finish

DISCUSS

This wine needs food for sure to enjoy it to its full potential. Try it with roast chicken or aged salty cheese and hearty soups.

Cheers!
ANNIE

WINE NOTES

WINERY

Guidobono Winery is focused classic winemaking with indigenous grape varieties including Nebbiolo, Barbera, Favorita, and Arneis. They practice rigorously sustainable farming.

WINEMAKING

The wine is made from 100% hand-harvested Barbera grapes. After crushing and fermentation the wine is aged in a combination of large and small, second-passage French oak barrels for up to nine months. This allows the acidity to soften with micro-oxidation without imparting overtly oaky notes on the wine.

my notes