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Wine review: Vietti 2007 Barbera d'Asti Tre Vigne

[Taylor Eason](#) - All Rights Reserved | December 11th, 2011

Barbera is an unfortunately overlooked red grape/wine from the Piedmont region of Italy. But it's SO tasty. Plenty of fruit but also high acidity, making it a quintessential food pairing experience. You'll find Barberas from the Asti sub region, which often have often a more feminine style (due to the soil structure in that region) and the Alba sub region, producing the yin, masculine version. [Barberas from Asti](#), as a general rule, appeal more to my taste. And this Asti from Vietti kinda rocked my world.

Family-owned Vietti winery dates back to the 1800's and was one of the first to export their wines to the US market. All of their wines are single-vineyard, declaring that vineyards possess their own personalities, in this case Tre Vigne. ([My feelings on single vineyard wines](#)). For more about Vietti, [check out their website](#).

Their incredibly inexpensive 2007 Barbera d'Asti Tre Vigne is loaded with concentrated red fruits of stewed strawberries and ripe cherries but also a few surprises like cola and plum. Medium-bodied, elegant and sports some tart acidity, especially on the finish. Some oak but refreshingly restrained — a hint of well-integrated vanilla to round out this pretty incredible wine.

Sweetness: 1 out of 10

Rating: 4 stars out of 5

Price: \$16 – \$20

Where tasted: Blind tasted at a wine party

Availability: Independent wine shops and online at [Wine.com](#)

Food pairing: Hearty soups, roasted herbed chicken, pasta with tomato/meat sauce

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