

Vietti



Barbera d'Asti Tre Vigne 2004

Variety: 100% Barbera

First vintage: 1997

Vineyards: The grapes are selected from three vineyards in Agliano d'Asti, in La Crena hamlet: a part of La Crena vineyard, the same used for the Barbera Cru "La Crena", a vineyard planted in 1978 and another in 1996. The medium density is of 4.800 plants for hectares. South exposure.

Wine Production by hectare: 40 hl..

Harvest: Between 18th and 20th of September

Vinification: Cold maceration before the alcoholic fermentation for 48 hours. The must is kept, for 12 days, in stainless steel tanks at 30-32°C, with frequent pumping-over and "delestage". After this the wine is moved into barriques for the malolactic. At the end of the malolactic the wine stays for 4 months on the lees. The total ageing between barriques and Slovenian oak casks is of 12 months. Bottled unfiltered

Bottles: 38.000 bottles by 750 ml



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