



Barbera d'Asti Tre Vigne 2007

Designation: estate-bottled Barbera d'Asti DOC

Region: Asti, Piedmont, Italy

Grapes: 100% Barbera

Winemaking: the grapes are selected from young vineyards, approximately 10 years old, in Agliano d'Asti that are planted 4,800 plants per hectare with a yield of 39 hl/ha. The must is kept, for 12 days, in stainless steel tanks at 30-32°C.

Aging: at the end of the malolactic fermentation, the wine is moved into French oak barrels or Slavonian oak casks for 12 months, then into steel tanks 2 months before bottling. The wine is bottled unfiltered to retain complexity.

Description: ruby purple color with ripe red cherry aromas with hints of mineral and vanilla. A dry, medium bodied red wine with refreshing acidity (making it perfect to pair with food) and soft tannins, the Barbera d'Asti Tre Vigne is well balanced with good integration of oak, good complexity and a finish of more red cherries.

Food Pairings: antipasti, rich salads, grilled seasoned vegetables, hearty soups, pastas or with breaded veal, pork, chicken with light sauces

Alcohol: 14.58 % Alc. by vol.

Total Acidity: 5.9 g/L.

Total dry extract: 30.6 g/L.

Bottles: 60.580

