



Barbera d'Asti Tre Vigne 2011

Designation: Barbera d'Asti D.O.C.G.

Grapes: 100% Barbera

Winemaking: grapes from vineyards in Agliano d'Asti, in the La Crena site with part of the oldest vineyards used for our Cru La Crena and other adjacent vineyards. 4.800 plants per hectare with a yield between 40 and 50 hl/ha. Cold pre-fermentation maceration for 96 hours. The must is kept, for 14 days, in stainless steel tanks at 30-32°C (86-89.6°F), with frequent pumping over and "délestage.". Malolactic fermentation in barriques and following contact with the lees for 4 months.

Aging: At the end of the malolactic fermentation, the wine is moved into French oak barrels or Slovenian oak casks for 14 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: 14.00 % Alc. by vol.

Total Acidity: 5.60 g/L

Total dry extract: 26.30 g/L

