



Barbera d'Asti Tre Vigne 2015

Designation: Barbera d'Asti DOCG

Grapes: 100% Barbera

Winemaking and Ageing: The grapes are selected from 3 young vineyards in Agliano Terme, one of which is also used for our single vineyard La Crena. Average density is 4800 plants per hectare with a yield of 40 hl/ha. The must is kept for 2 weeks in stainless steel tanks at 26-28°. Malolactic fermentation in steel. At the end of this process the wine is moved in French and Slavonian oak barrels for 14 months. Bottled unfiltered.

Description: Ruby purple color with ripe red cherry aromas with hints sweet spices. A dry, medium bodied red wine with refreshing acidity, the Barbera d'Asti Tre Vigne is well balanced with good integration of oak, good complexity and a long finish of red cherries.

Food Pairings: Antipasti, rich salads, grilled seasoned vegetables, hearty soups, pasta, pork, chicken with light sauces.

Alcohol: 14.00 % Alc. by vol.

Total Acidity: 6,06 g/L

Total dry extract: 27,5 g/L

