



Barbera d'Asti Tre Vigne 2016

Designation: 100% Barbera

Winemaking: The grapes are selected from vineyards in Agliano Terme, one of which is also used for our single vineyard La Crena, and several other villages in the hills around Asti. Average density is 4500 plants per hectare. The process starts with a cold maceration in stainless steels, then the must is fermented for approximately 2 weeks, with daily pumping overs. After this, the wine macerates for another week, then it is racked and it is moved to oak for malolactic.

Ageing: Barriques, big oak barrels and steel tanks for approximately 18 months

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.

