

Vietti



Barbera d'Alba Tre Vigne 2006

Designation: Estate-bottled Barbera d'Alba DOC

Region: Alba, Piedmont, Italy

Grapes: 100% Barbera

Winemaking: The grapes are selected from three vineyard sites located in Monforte, Barolo and Castiglione Falletto with 4,300 vines by hectare. The vineyards are almost 30/35 years old. Grapes are selected from the 3 top vineyards of Monforte, Barolo and Castiglione Falletto. After pressing, the must is kept in stainless steel tanks for 7 days at 26°C for the alcoholic fermentation.

Aging: The wine is then transferred to casks, where it undergoes malolactic fermentation and aging for 6 months, and is bottled unfiltered.

Description: Ruby purple color with ripe red cherry aromas and vanilla. With hints of violets the Barbera d'Alba Tre Vigne is slightly rounder in structure than the Barbera d'Asti. On the palate it shows bright acidity, soft tannins with good integration of oak, good complexity and a lingering cherry finish.

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

Alcohol: 14% Alc. by vol.

Total Acidity: 6.0g/l

Bottles: 34,520



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