



Barbera d'Alba Tre Vigne 2010

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, Castiglione Falletto, and Castiglione Tinella with 5.000 vines by hectare. The vineyards are almost 30/35 years old. Grapes are selected from the 3 top vineyards of Monforte, Castiglione Falletto and Castiglione Tinella. After pressing, the must is kept in stainless steel tanks for 12 days at 26°C-32° (78-89° F) for the alcoholic fermentation.

Aging: The wine is then transferred to casks, where it undergoes malolactic fermentation and aging. Total aging of 12 months in Slovenian oak casks, French barriques and steel tanks. 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: 13,93% Alc. by vol.

Total Acidity: 6.0 g/l

Total dry extract: 28.9 g/L

Bottles: 38.000

