

Vietti



Barbera d'Asti La Crena 2003

Designation: D.O.C.

Region: Piedmont, Italy

Grapes: 100% Barbera

Winemaking: The grapes are selected from the single vineyard La Crena in Agliano d'Asti with 3,800 plants by hectare, which are 67 years old. The must rests for 8 days in stainless steel tanks at of alcoholic fermentation in steel tank at 30- 32°C with 2-3 fullages daily in the electro-pneumatically system.

Aging: After the malolactic fermentation, the wine is moved in French oak barrels for 16 months then it is assembled in steel tanks until the bottling. Unfiltered

Description: Rich ruby purple color with concentrated ripe aromas of red raspberry and cherry with a touch of vanilla, toast and spice. On the richer side of Barbera with lush fruit, well balanced acidity, good integration of oak and a long lingering finish.

Food Pairings: Hearty stews, seasoned pasta and poultry with rich sauces, game, roasted red meats and sharp cheeses

Alcohol: 14.5% Alc. by vol.

Total Acidity: 6.4g/l

Bottles: 9,980

Rating: 2003 La Crena - 91 Points "The Wine Advocate"



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Piazza Vittorio Veneto, 5 • 12060 Castiglione Falletto (Cn) Italia • Tel. +39 0173 62825 • Fax +39 0173 62941
info@vietti.com • www.vietti.com