



Barbera d'Asti La Crena 2007

Designation: D.O.C.

Region: Asti, Piedmont, Italy

Grapes: 100% Barbera

Winemaking: The grapes are selected from the single vineyard La Crena in Agliano d'Asti planted in 1932 with 4,800 plants by hectare. The must rests for 16 days in stainless steel tanks for the alcoholic fermentation in steel tank at 26-32°C (78-89° F) with 2-3 fullages daily in the electro pneumatically system.

Aging: After the malolactic fermentation, the wine is moved in French oak barrels and big Slovenian oak casks 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.

"Vietti's 2007 Barbera d'Asti La Crena is a thrilling glass of wine. Jammy dark fruit, minerals, spices and French oak come together beautifully in this opulent, gorgeous La Crena. Today the wine is naturally quite primary, but with another few years in the bottle, it should develop plenty of tertiary nuances. I generally have my best experiences with La Crena around age ten, and have found it to be a wine that can stand side by side with just about anything."

(Antonio Galloni – The Wine Advocate – February 2011).

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

Alcohol: 14.80% Alc. by vol.

Total Acidity: 5.8 g/l

Total dry extract: 35.4 g/L

Bottles: 9.852 bottles – 120 magnums

