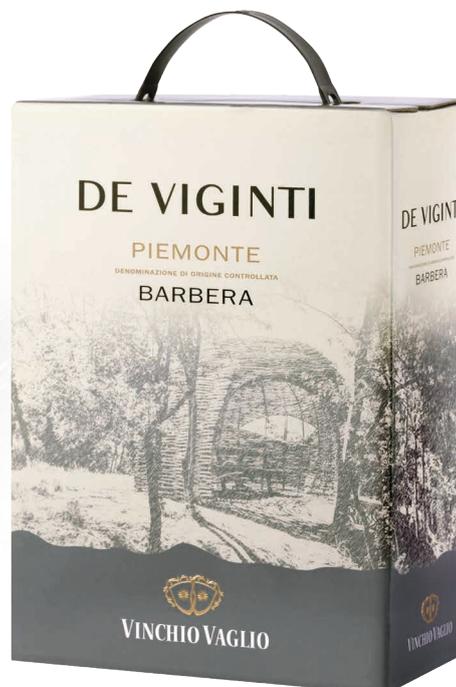


DE VIGINTI

PIEMONTE

D.O.C.

BARBERA



The Roman conquerors traced in the area a dense network of roads that, in addition to bringing in the Gallia, connected the main Piedmontese cities centers of Tortona, Acqui Terme, Asti and Alba. “*Viginti*” was the ancient name, derivating from the distance of 20 roman miles, the distance between Vinchio and Alba. The ancient Romans had already understood that vinchio was a strategic place to stop! Barbera is the most versatile and planted grape in Piedmont. This Barbera perfectly combines all qualities of the grape variety and drinkability, and best represents the production area which is located in the core zone of the Unesco World Heritage Patrimony.

GRAPE: Barbera.

SOIL: Sandy soils with some clay, calcareous marl.

ALTITUDE: 250 m. above sea level.

EXPOSURE: South - South West.

VINE TRAINING - DENSITY: Guyot. 4500 vines per hectare.

HARVEST: On the third week of September, the selection and hand harvesting occur in the morning to deliver the grapes to the winery in the afternoon, so that they arrive fresh and in optimal conditions to start the vinification process.

VINIFICATION: After crushing and destalking the grapes, the must is sent to temperature-controlled stainless tanks. The alcoholic fermentation and maceration last around 6 days at a constant temperature of 23 °C to help developing all typical aromas coming from the grape variety. During the maceration, automatic pumping over is carried out periodically to extract the polyphenolic substances from the skin. The malolactic fermentation takes place immediately after the alcoholic fermentation at a constant temperature of 18 °C.

AGEING: The wine remains in cement or stainless-steel tanks for about 4 months prior bottling.

TASTING NOTES

The colour is a bright and vibrant ruby red with violet hues. The wine has a fruity nose with primary aromas of cherries, raspberries and black cherries and secondary aromas of fruit under spirits. On the palate, the wine is nicely dry, fresh, savoury, well-balanced with a long finish.

PAIRINGS: bagna cauda, tasty first courses dishes, main course dishes with red meat, salami, aged and blue cheeses.

ALCOHOL CONTENT: 13.5% vol.

SERVING TEMPERATURE: 18 °C.

SIZE: 3 l - 10 l.



CAMPAIGN FINANCED ACCORDING
TO EU REGULATION N. 1308/2013



VINCHIO VAGLIO