

I TRE VESCOVI

BARBERA D'ASTI

D.O.C.G.

SUPERIORE



The image of “I Tre Vescovi” as the flagship wine of the cooperative is now well established, but also of the grape variety and its identity with the territory. The name refers to a cru of Barbera, the *bricco dei Tre Vescovi* (the hill of the three bishops). In fact, it was the place where the borders of the dioceses of Asti, Acqui Terme and Alessandria crossed. It is said that once the respective bishops used to meet to discuss the affairs of their possessions and relative boundaries that, over a good glass of Barbera, became much easier to untangle. This wine is now an unbeatable value for money.

GRAPE: Barbera.

SOIL: Clay dominant, calcareous.

ALTITUDE: 250 m. above sea level.

EXPOSURE: South.

VINE TRAINING - DENSITY: Guyot. 4000 vines per hectare.

HARVEST: Third week of September. The grapes come from vineyards of about 30 years old. After green harvest and careful selection, the grapes are hand harvested in the morning and delivered to the winery in the afternoon, so that the grapes arrive fresh and in optimal conditions to start the vinification process.

VINIFICATION: After crushing and destalking of the grapes, the must is sent to temperature controlled stainless tanks. The alcoholic fermentation and maceration last around 7 to 8 days at a constant temperature of 24 °C to help in 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 in stainless steel tanks at a constant temperature of 18 °C.

AGEING: At the end of the winemaking process, the wine goes into 75 hl large French oak casks for about 12 months ageing. The wine remains in stainless steel tanks for another month prior bottling, followed by 6 months of bottle ageing.

TASTING NOTES

This Barbera wine has an extraordinary balance between fruit, acidity and structure that can be discovered for modernity and versatility. It is surprising for the harmony and pleasantness that reveal the authentic features of oak aged Barbera.

PAIRINGS: Tagliatelle with mushrooms and lasagna, main courses with red meat (braised or roasted) and game. Excellent with blue and aged cheeses. Perfect with Piedmontese dishes such as *plin* al ragù (ravioli filled with meats), the “sancrau” (cabbage fermented with vinegar in Sauerkraut style) and the “baciua” (pork leg).

ALCOHOL CONTENT: 14,5% vol.

SERVING TEMPERATURE: 18 °C.

SIZE: 0,375 l - 0,75 l - 1,5 l - 3 l.



CAMPAIGN FINANCED ACCORDING
TO EU REGULATION N. 1308/2013



VINCHIO VAGLIO