

# LE TANE

## PIEMONTE BARBERA

D.O.C.



According to the most common definition, “Tane” or lairs are holes in the ground which serve as shelter and refuge for wild animals. In this case, however, they refer to small caves dug into the hills, often sandy, which were once the farmer’s shelter in case of bad weather or to store the tools. In a playful version, many of these were used for snack breaks, the so called “merenda sinoire” of cheerful groups of friends. Particularly suitable moments to pair a glass of cheerful, young, fresh, fruity and drinkable Barbera with omelettes, savoury pies and so on. This is the most appropriate interpretation of the Piemonte D.O.C. Barbera, which represents one of the winery’s strength. The idea is to produce a young, fresh, fruity, easy drinking Barbera, with a low alcohol content and an affordable price.

**GRAPE:** Barbera.

**SOIL:** Sandy soils with a clay marl.

**ALTITUDE:** 250 m. above sea level.

**EXPOSURE:** East and West.

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

**HARVEST:** During the third week of September, the grapes are harvested in the morning and delivered to the winery during the day, so that the grapes arrive fresh at the winery.

**VINIFICATION:** After crushing and destalking the grapes, the must is sent to vertical stainless tanks. The alcoholic fermentation and maceration last around 5 days with much automatic pumping over is carried out to extract the polyphenolic substances from the skin. The fermentation occurs at a constant temperature of 25 °C.

**AGEING:** The malolactic fermentation takes place immediately after the alcoholic fermentation and the wine remains in stainless steel tanks for about 3 months prior to bottling, followed by 3 months of bottle ageing.

### TASTING NOTES

The colour is ruby red with bright violet hues. The wine has an intense fruity and vinous nose with aromas of little red fruits. On the palate, the wine is round, fine, fruity and easy drinking.

**PAIRINGS:** Aperitive with cheese or salami board, all kind of starters or light first course dishes, noodle or vegetable soups, salads, white meats.

**ALCOHOL CONTENT:** 13% vol.

**SERVING TEMPERATURE:** 18 °C.

**SIZE:** 0,75 l - 1,5 l.



CAMPAIGN FINANCED ACCORDING  
TO EU REGULATION N. 1308/2013



VINCHIO VAGLIO