

SEI VIGNE
INSYNTHESIS

BARBERA D'ASTI

D.O.C.G.
SUPERIORE



Sei Vigne Insynthesis is a project started in 2001 which provides a drastic selection of the vineyards able to produce the best possible quality. The requirements are: old vines, best exposures, low yield and specific mixed soils (sandy, red and white soils). For the first time in the history of the winery, the name which refers to the limited number of vineyards involved in the project (only six), was given by the winner of a consumer contest that we organized and where more than 5000 of our customers participated. The official presentation took place in 2004 to celebrate the highest recognition “3 Bicchieri” given by the famous Italian guide Gambero Rosso “I Vini d’Italia”. The historical President of Slow Food, Carlin Petrini attributed to Vinchio Vaglio the nickname of “Madre di tutte le Barbera” the mother of all Barbera.

GRAPE: 100% Barbera.

SOIL: clayey sandy soil.

ALTITUDE: 250 m. above sea level.

EXPOSURE: South.

VINE TRAINING-DENSITY: Guyot. 4000 vines per hectare. Maximum 60 years old vines.

HARVEST: the grapes come from vineyards of average 60 years old. After green harvest of nearly 50% and careful selection, the grapes are hand harvested and collected in perforated crates to preserve their integrity in early morning and delivered to the winery in the afternoon.

VINIFICATION: after crushing and destalking of the grapes, the must is sent to temperature controlled horizontal tanks. The alcoholic fermentation and maceration last around 10 days at an initial constant temperature of 24°C which gradually rises to 29°C. This process allows the wine to obtain excellent aromas and to extract the polyphenolic substances from the skin.

AGEING: the malolactic fermentation takes place immediately after the alcoholic fermentation in stainless steel tanks at a constant temperature of 18°C. At the end of the winemaking process, the wine goes into new French barrique for about 20 months. The wine remains in cement tanks for another month prior bottling, followed by 12 months of bottle ageing.

TASTING NOTES

The wine has a ruby red with purple hues. The nose is complex, fine and elegant with light spicy and oaky aromas and dried fruits. On the palate, the wine is full body, well structure, persistent with spicy aromas.

PAIRINGS: roasted meat, bolliti di bue grasso (fat beef boiled meat), game, fondue with white truffle, mature cheeses. Unusual after dinner pairing with dark chocolate or a cigar of course a “Toscano”.

ALCOHOL CONTENT: 14,5% vol.

SERVING TEMPERATURE: 18 °C.

SIZE: 0,75 l.