

SEI VIGNE  
**INSYNTHESIS**

**BARBERA D'ASTI**

D.O.C.G.  
SUPERIORE



In 2001, the magnificent adventure of the 'Vigne Vecchie' was joined by a new wine that aims to be the highest quality level reached by a Barbera: the 'Sei Vigne Insynthesis'. A concerted effort is made between oenologist and agronomist, and some of the best vineyards are identified which are chosen each year to make a synthesis, hence the name.

It is a Barbera of great harmony aged in barriques, which is placed at the top of the winery's quality pyramid and in fact, starting with the 2019 harvest, will be classified as Nizza Riserva DOCG, the highest appellation for a Barbera-based wine.

**GRAPE:** Barbera.

**SOIL:** Clayey sandy.

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

**EXPOSURE:** South.

**VINE TRAINING-DENSITY:** Guyot. 4000 vines per hectare, minimum of 60 years old vines.

**HARVEST:** The grapes come from vineyards around 60 years old. After the green harvest of nearly 50% and a careful selection, the grapes are hand harvested and collected in perforated crates to preserve their integrity the 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 28 °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 and second years French barriques for about 20 months. The wine remains in cement tanks for another month prior to bottling, followed by 24 months of bottle ageing.

**TASTING NOTES**

The wine has a ruby red colour with purple hues. This Barbera is surprising for its aromas with slight toasted notes, precious to the taste for its elegance, hints of syrupy fruit and the silkiness of the tannins. It is a wine which gives great emotions like some of meditation wines especially tasted at the end of a meal or by itself.

**PAIRINGS:** Roasted meat, game, fondue (preferably with white truffle), mature cheese. Perfect pairing with the classic "bollito di bue grasso" Piemontese (a fatty castrated ox of at least four years old only breed with natural products). An unusual combination after a meal is with dark chocolate and even a cigar, in this case strictly Tuscan.

**ALCOHOL CONTENT:** 14,5% vol.

**SERVING TEMPERATURE:** 18 °C.

**SIZE:** 0,75 l.



CAMPAIGN FINANCED ACCORDING  
TO EU REGULATION N. 1308/2013



**VINCHIO VAGLIO**