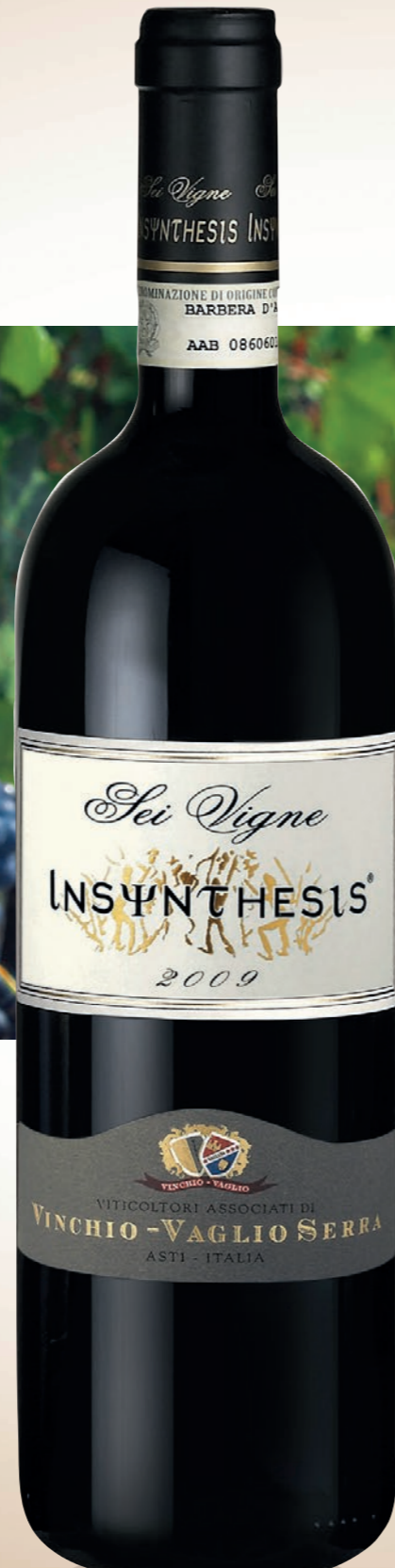


The Barbera Wines

Why a new Barbera? Be persuaded of the qualitative potentialities of our vineyards; Verify the willingness for some partners to obtain the very best grapes; Transmit, especially to our partners, the strong message that co-operation focused on quality will surely have good prospects but everybody's contribution is needed, together with a natural change of mentality.

Why "Sei Vigne INSYNTHESIS": the first testing of the 2001 vintage and harvest was carried out on six vineyards that were steadily monitored and checked by our agronomists. The grapes, after the necessary pruning at the right moment, have been gathered in baskets of about 20 kg each, pressed with the destalker and crusher and sent to an horizontal vinificator of 100 hl. After maceration at controlled temperature for 12 days, the new wine is decanted into small French oak casks until completion of fermentation. That is why this new super barbera has been called "Sei Vigne INSYNTHESIS" ("Six vineyards in synthesis"), because this great wine means love, dedication, determination, enological science and passion of the co-operative wine growers of Vinchio and Vaglio Serra. The wine is brilliant, its colour is deep ruby-red with purple glints, its complex spicy scent has light toasted notes and red berries. In the mouth warm, robust, with sweet scent of syrupy fruits and vanilla, great structure and lingering with light and sweet tannins.



Sei Vigne Insynthesis

• Barbera d'Asti DOCG Superiore - 750 ml •

Varietal	Barbera 100%
Winemaking	Destalking and crushing, maceration at controlled temperature in programmable tanks of 100 hl for about 12 days. Fermentation in new French oak barrique.
Ageing process	18 months in small French oak barrels (225ltr)
Alcohol	14 – 14,5% by Vol.*
Garde probable	over 10 years*
Serving Temperature	18° C.
Food pairings	Perfect to be paired with first courses with meat or mushroom sauces; braised and roast red meats, game. Good with marbled, spicy and mature cheeses.



*Average data



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1308/2013

