

The Barbera Wines

The Winery is proud to launch the Vigne Vecchie 50° Anniversary, started with vintage 2008, the vintage of the 50° Anniversary! Our firm has got very old Barbera-variety vineyards, which date back to the period prior to the Second World War. These vineyards have a special planting system, with very close plants and an extraordinary sun exposure.

Grapes coming from "Vigne Vecchie" are the richest in sugar-content and they keep a high quality standard even in bad vintages. Grapes are chosen on the basis of their ripening. They are harvested and kept in boxes of 20 kilos each. These selected grapes are pressed under the supervision of our managers. Our vine-growers must empty the boxes one at a time in a small wine-press. The fermentation is done through vertical Winemaking-machines at controlled temperature. The drawing process starts after 10 days of fermentation. This Barbera has been aged in stainless steel tank and bottle instead of oak ageing such as the classic "Vigne Vecchie Superiore". This process helps to maintain the extraordinary characteristics of this noble varietal. This wine has a ruby red color with violet hues. It has fruity aromas with hints of mature red fruits and the palate is dry and mineral.



Vigne Vecchie Fifty Anniversary Edition

• Barbera d'Asti DOCG - 750ml •



Varietal	Barbera 100%
Winemaking	Destalking and crushing, maceration at controlled temperature in programmable tanks for about 10 days.
Alcohol	14% by Vol.*
Garde probable	over 10 years*
Serving Temperature	18° C.
Food pairings	Tasty first courses with meat or mushroom sauces. It goes well with red meats and game. It is also suitable with matured, spicy and herb cheeses.

*Average data



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



CONSORZIO
BARBERA D'ASTI
E VINI DEL MONFERRATO