



Barbera d'Asti Treviè

Designation: Barbera d'Asti D.O.C.

Grape variety: Barbera 100%

The grapes are sourced from the La Crena vineyards in Agliano Terme and from several other villages in the hills around Asti. Average density is 4,500 plants per hectare.

Winemaking: the process starts with a pre-fermentation cold maceration, followed by an alcoholic fermentation in stainless steel for approximately 2 weeks, with frequent daily pumping over and délestage operations. Subsequent post-fermentation maceration on the skins. After racking the wine is moved into barriques for malolactic fermentation.

Ageing: barriques, big barrels and steel tanks for approximately 12 months.

Description: ruby red color with mineral and vanilla notes. Medium-bodied, dry wine with a crisp acidity (perfect for the whole meal) and soft tannins. This Barbera is very well balanced, with a good complexity and a red cherry finish.

