

# VIGNE VECCHIE

## BARBERA D'ASTI

D.O.C.G.

SUPERIORE



In 1987, when the world of Piedmontese wine, and in particular Barbera grape, was facing one of the most difficult and troubled times in its history, the cooperative Vinchio Vaglio decided to firmly proclaim a new project which was mapping the oldest and best-exposed vineyards of its vine growers. The goal was definitively giving up the strategy of mass production and focusing on a fundamental work of enhancing the quality of the territory declined in different Barbera wines. This is how the “Vigne Vecchie” project was born to create a flagship wine able to compete with the most prestigious and well-known wines around the world. In addition to the rigorous and strict selection of the grapes and oldest vineyards, the project provided that the harvest has to be carried out in small, perforated crates to guarantee the integrity of the grapes and, above all, that the price of the grapes, which was considerably higher than the average of the market, would be fixed and guaranteed in advance for all vine growers who respected the guidelines of the project itself. Giancarlo Cellino, the unforgettable Managing Director of the winery, recalls: ‘In the invitation letter of the project, it was specified that only owners of vineyards “where crabgrass was viewed with a benevolent eye” would be able to join, a clear proof that they were worked by hand, not weeded and with very poor fertilisation’. The rules of the Vigne Vecchie project formed the basis for the drafting of the Nizza DOCG appellation regulation, which were drawn up with the decisive contribution of our oenologist Giuliano Noé. Confirming the expectations of those years, Barbera d’Asti Superiore DOCG “Vigne Vecchie” is today one of the flagships of the winery, with many awards in Italy and abroad, but above all the full consensus of consumers.

**GRAPE:** 100% Barbera.

**SOIL:** clayey sandy soil.

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

**EXPOSURE:** South.

**VINE TRAINING-DENSITY:** Guyot. 4000 vines per hectare. Minimum 50 years old vines.

**HARVEST:** the grapes come from vineyards of average 50 years old. After green harvest 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 9 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 French barrique and 500 litres tonneaux for about 14 months. The wine remains in cement tanks for another month prior bottling, followed by 12 months of bottle ageing.

### TASTING NOTES

The wine has an intense ruby red colour with purple hues. The nose is very complex with aromas of canned fruits, violet, vanilla and slightly oaky scents with spices such as liquorice, eucalyptus and dried fruits. On the palate, the wine is warm, full body and fresh at the same time.

**PAIRINGS:** pasta with meat sauce or mushrooms. Red meats (braised and roasted meat, rotisserie), finanziaria, grive, game, mild, spicy and blue cheeses. Even as meditation wine after dinner with a piece of dark chocolate.

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

**SERVING TEMPERATURE:** 18 °C.

**SIZE:** 0,75 l. - 1,5 l. - 3 l.



VINCHIO VAGLIO