

I TRE VESCOVI

BARBERA D'ASTI

D.O.C.G.

SUPERIORE



The “I Tre Vescovi” Barbera d’Asti “Superiore” (superior) was one of our first projects combining the values of this “terroir” with the expertise of the local winegrowers with the goal – fully met, by the results – to produce a high-quality wine with a good drinkability and an affordable price. For almost 20 years the “I Tre Vescovi” wine has not only been the crowning glory of our winery but also of the Barbera grapevine and of the region. It is one of the “core zones” of the UNESCO World Heritage “Vineyard Landscapes of Piedmont.” His curious name refers to the area where the borders of the towns of Acqui Terme, Alessandria and Asti meet.

GRAPE: 100% Barbera.

SOIL: clay dominant, calcareous soils.

ALTITUDE: 250 m. above sea level.

EXPOSURE: South.

VINE TRAINING - DENSITY: Guyot. 4000 vines per hectare.

HARVEST: third week of September. The grapes come from vineyards of about 30 years old. After green harvest and careful selection, the grapes are hand harvested in the morning and delivered to the winery in the afternoon, so that the grapes arrive fresh and in optimal conditions to start the vinification process.

VINIFICATION: after crushing and destalking of the grapes, the must is sent to temperature controlled stainless tanks. The alcoholic fermentation and maceration last around 7 to 8 days at a constant temperature of 26 °C to help in developing all typical aromas coming from the grape variety. During the maceration, automatic pumping over is carried out periodically to extract the polyphenolic substances from the skin. The malolactic fermentation takes place immediately after the alcoholic fermentation in stainless steel tanks at a constant temperature of 18 °C.

AGEING: at the end of the winemaking process, the wine goes into 75 hl large French oak casks and barrique for about 12 months ageing. The wine remains in stainless steel tanks for another month prior bottling, followed by 6 months of bottle ageing.

TASTING NOTES

The colour is ruby red with light garnet-red hues. The wine has a complex and spicy nose with aromas of cloves, pepper, eucalyptus, tobacco and vanilla with hints of caramel. On the palate, the wine is nicely dry, savoury, fruity with aromas of dried figs and a long and elegant finish.

PAIRINGS: tagliatelle with mushrooms, plin (Piedmontese ravioli) with meat sauce, lasagna, main course dishes with stew or roasted red meats, game or aged and blue cheeses.

ALCOHOL CONTENT: 14% vol.

SERVING TEMPERATURE: 18 °C.

SIZE: 0,375 l - 0,75 l - 1,5 l - 3 l.