

50 VIGNE VECCHIE

BARBERA D'ASTI

D.O.C.G.



Vigne Vecchie 50 was presented as part of the celebrations for the 50th anniversary of the winery, which was founded in 1959, with the aim to produce a fresh and cheerful wine to celebrate the half-century of the cooperative's life, while maintaining all the original quality of the grapes of the traditional "Vigne Vecchie".

"Vigne Vecchie 50" has no oak ageing thus giving back to the vineyard, the territory and the winemaker all the credit for its exceptional quality. The result is a Barbera "like once upon a time", with good freshness, excellent body, great structure and a characteristic fruit driven.

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 remains in stainless steel and cement tanks for about 16 months prior bottling, followed by 6 months of bottle ageing.

TASTING NOTES

The wine has a lively ruby red with violet hues. The nose has strong red fruits aromas which recalls the blackberry and black cherry with some hints of caramel and terracotta. On the palate, the wine is fresh, savoury, elegant and full body.

PAIRINGS: pasta with meat sauce or mushrooms. Red and white meats (roasted meat, rotisserie, chicken cacciatore), finanziaria, bagna cauda, mild and blue cheeses.

ALCOHOL CONTENT: 14,5% vol.

SERVING TEMPERATURE: 18 °C.

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