

2005 “MONSICURO” BARBERA D’ASTI

VILLA TERLINA
PIEDMONT, ITALY



THE WINE:

100% Barbera from the oldest section of a single vineyard planted between 1929 and 1950. Fermented for 21 days with extended maceration to extract more color and tannins. Aged for 16 month in small French oak barriques, this wine is produced naturally without filtering or clarification. Only 500 cases produced.

THE ESTATE:

Villa Terlina is a 7 acre estate in the hilly area south-east of Agliano Terme in the heart of Piedmont. The top soil is a marly-calcium rich layer above a gypsum-rock base creating a distinct minerality in all of the wines. Strict adherence to ecologically sound agriculture, the vineyard is pesticide-free and the grapes are biodynamically grown.

~TASTING NOTES~

COLOR: Dense purple with slight garnet highlights.

AROMAS: Sweet ripe blackberries and milk chocolate. Candied blueberry with dusty vanilla and violet floral notes.

FLAVORS AND TEXTURE: Liquid cashmere palate loaded with dark berries and sweet black fruits giving way to toasted oak with lingering espresso and caramel flavors.

FOOD PAIRING: Roasted pork tenderloin with a balsamic reduction sauce.