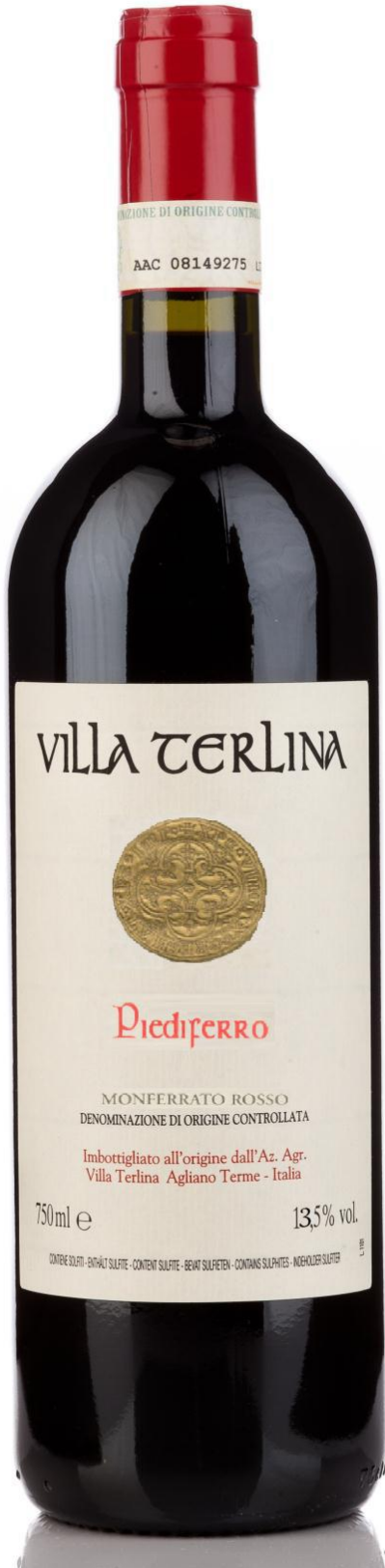


# 2006 'PIEDIFERRO' BARBERA D'ASTI

VILLA TERLINA  
PIEDMONT, ITALY



## THE WINE:

50% Barbera from the oldest section of a single vineyard planted between 1929 and 1950. 45% Nebbiolo from a 50 year old vineyard. 5% Uvalino. Fermented for 24 days with extended maceration to extract more color and tannins. Aged for 18 months in small French oak barriques, this wine is produced naturally without filtering or clarification. 125 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 ruby with slight brick-like highlights.

**Aromas:** Sweet ripe red cherry and violet with savory rosemary and violet floral notes.

**Flavors & Texture.** Satin palate that explodes with intense red berries and sweet cherry fruit, giving way to herbed spice with lingering cocoa and violet flavors. Dry tannins on the finish.

**Food Pairing.** Fresh gemelli pasta with a pork ragu and sun dried tomatoes and fresh goat cheese.