

2008 GRADALE BARBERA D'ASTI

VILLA TERLINA,
PIEDMONT, ITALY



THE WINE:

100% Barbera from the oldest section of a single vineyard planted in 1956. Fermented for 21 days with extended maceration to extract more color and tannins. Aged for 12 months in small French oak barriques, this wine is produced naturally without filtering or clarification. Only 750 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 garnet flashes.

Aromas: Sweet ripe blackberries and black plums with dusty cocoa and violet floral notes.

Flavors & Texture: Velvet soft palate loaded with dark berries and sweet black fruits giving way to toasted oak with cedary-vanilla and caramel flavors.

Food Pairing: Rigatoni pasta with sweet Italian sausage, fennel, and sun-dried tomatoes.

~Drink now through 2018~