

# 2008 PIEDIFERRO BARBERA D'ASTI

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## VILLA TERLINA, PIEDMONT, ITALY



### THE WINE:

45% Barbera from the oldest section of a single vineyard planted between 1929 and 1950. 45% Nebbiolo from a 50 year old vineyard. 10% 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.

175 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:** vivid ruby with maroon hues

**Aromas:** red cherry, rose petals, and savory spices alongside liquored berries and pipe tobacco

**Flavor & Texture:** juicy and ripe entry with cherry and macerated currant lead to a velvet texture with earthy-mineral driven notes with bracing acidity and dry tannins

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

-DRINK NOW THROUGH 2025-