

2010 "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 months 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 southeast 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: dark purple

Aromas: intensely scented black fruits with sweet floral notes and earthy, rustic tones.

Flavor & Texture: Dense and powerful palate with ripe berry and warm, woody spices. Toasted oak to complement the dark fruits and dry tannins. Bold and pronounced acidity allow for long term cellaring.

Food Pairing: fresh pasta with braised short-ribs in a tomato and root vegetable sauce

-DRINK NOW THROUGH 2025-