

2011 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 400 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. Dr. Paolo Alliaia is the owner and winemaker of this tiny, classic Piedmont winery that focuses on the Barbera grape.

TASTING NOTES:

Color: dark ruby-purple

Aromas: intense black fruit, sweet violet flowers and smokey, mineral rich earth

Flavor & Texture: ripe, yet dried black fruits mingle with woody spices and tobacco; the dense and rich texture shows dry tannins and classic barbera acids

Food Pairing: fresh ribbon shaped pasta with braised short-rib in a tomato and vegetable Ragù

-DRINK NOW THROUGH 2026-