

2013 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. The grapes are grown Biodynamically. 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 were 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 Alliata is the owner and winemaker of this tiny, classic Piedmont winery that focuses on the Barbera grape.

TASTING NOTES:

Color: dark ruby - purple

Aromas: a deep core of black fruit, cherry and black currant are perfumed and intense; the fruit aroma is surrounded by earthy, rustic tones with pipe tobacco and mineral rich, black soil

Flavor & Texture: black cherry, dried herbs, wet earth and spice are framed by dry tannins and acids; plush and full on the mouth

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

-DRINK NOW THROUGH 2028-