

2013 VILLA TERLINA PIEDIFERRO

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 black tea 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 pasta with a pork ragu and sundried tomatoes and fresh goat cheese

-DRINK NOW THROUGH 2030-