

# 2017 Monsicuro Barbera D'Asti Villa Terlina, Piedmont, Italy



## **The Wine:**

100% Barbera from the oldest section of a single vineyard planted in 1929. The grapes are grown organically and 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 375 cases were produced in 2017.

## **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 maroon-purple

**Aromas:** a deep core of black cherry and ripe blueberries with Violet flowers, surrounded by earthy, rustic tones with pipe tobacco and mineral rich, black soil

**Flavor & Texture:** black cherry, dried herbs, iron-rich earth and spice are framed by dry tannins and acids. The wine is plush and full on the mouth.

**Food Pairing:** fresh ribbon shaped pasta with braised short rib in a tomato Ragu

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