

TERZETTO



Barbera d'Asti Superiore

Barbera d'Asti Superiore DOCG, Piedmont, Italy

GRAPE VARIETY

100% Barbera

VINIFICATION

Select grapes are hand harvested. Three weeks of maceration are followed by fermentation in stainless steel for four weeks at 77°F. The wine is aged for one year in 20% new oak barrels and three months in bottle before release.

BACKSTORY

A *Terzetto* is a musical composition for three voices. This lyrical name was chosen to highlight the three essential parts which must synchronize in harmony to create this wine: The Land, The Grape, The People. If any member of this trio is missing or out of tune, the wine is not possible. The ancient hillsides of Piedmont are one of the few places on earth where the unique Barbera grape produces distinctive wines - but only when tended and crafted with knowledge and experience of people who have lived there for generations.

TASTING NOTE

Medium-full-bodied and dry with black cherry and toasty aromas. Fruity and earthy with savory tannins and brisk acidity.

FOOD PAIRING

Excellent on its own or with anything from simple pasta dishes to roast duck.



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