50
Vigne Vecchie

Barbera d'Asti
D.O.C.G.

In 2009, "Vigne Vecchie 50" was presented as a part of the celebrations for the 50th anniversary of the winery. This wine is only aged in stainless steel tanks with the aim to produce a fresh and cheerful wine with a great drinkability to celebrate the half-century of the cooperative's life. Produced from the same vineyards as its elder brother "Vigne Vecchie", the sole difference is in the vinification style and is therefore particularly interesting through the comparative tasting to understand how the winery works with the same harvested grapes. The 'Vigne Vecchie 50' without oak ageing gives back to the vineyard, the terroir and the winegrower all the credit for its exceptional level of quality. The result is a fresh and fruity Barbera 'like once upon a time'.

Grape: Barbera.

Soil: Clayey sandy.

Altitude: 250 m. above sea level.

Exposure: South.

Vine training-density: Guyot. 4000 vines per hectare. Minimum 50 years old vines.

Harvest: The grapes come from vineyards of more than 50 years old. After the green harvest and a careful selection, the grapes are hand harvested and collected in perforated crates to preserve their integrity in the early morning and delivered to the winery in the afternoon.

Vinification: After the crushing and destalking of the grapes, the must is sent to temperature controlled horizontal tanks. The alcoholic fermentation and maceration last around 9 days at an initial constant temperature of 24 °C which gradually rises to 28 °C. This process allows the wine to obtain excellent aromas and to extract the polyphenolic substances from the skin.

Ageing: The malolactic fermentation takes place immediately after the alcoholic fermentation in stainless steel tanks at a constant temperature of 18 °C. At the end of the winemaking process, the wine remains in stainless steel and cement tanks for about 12 months prior to bottling, followed by 6 months of bottle ageing.

Tasting notes

The wine has a lively ruby red with purple hues and a great freshness, body and structure and a characteristic fruitiness.

Pairings: Past with meat or mushroom sauce. Red and white meats (roasted, rolls, chicken cacciatore), medium-aged and blue cheeses. For pairing with typical Piedmontese dishes, we recommend the "finanziera" (made with offal from beef and white meat) or bagna cauda (a garlic and anchovy-based sauce simmered in olive oil with cooked and raw seasonal vegetables to dip).

Alcohol content: 14,5% vol.

Serving temperature: 18 °C.

Size: 0,75 l - 1,5 l - 3 l.

CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1308/2013

Tre bicchieri 2026 Gambero Rosso
BARBERA D'ASTI VIGNE VECCHIE 50 '23

VINCHIO VAGLIO