VIETTI "TREVÌE" BARBERA D'ASTI DOCG



PRODUCER PROFILE

Winery Owner(s): The Krause Family Winemaker: Eugenio Palumbo Winery Founded: 1873 Region: Piedmont

WINE STORY

The spiritual home of Barbera is in the Monferrato hills of Asti province east of the Langhe. Vietti sources the Barbera grapes for this wine from vineyards in the Grand Cru area of Asti, in Agliano Terme where their La Crena vineyard is located. The grapes for Trevie come from La Crena and adjacent vineyards. The wine is aged 12 months in a combination of barriques, large oak cask and stainless steel. Due to changes in labeling laws, the word "Vigne" could not continued to be used on the label. With the 2022 vintage, "Tre Vigne" becomes Trevie" which refer to the three Vietti wines in this line.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Agliano Terme (province of Asti)	
ELEVATION:		
SOILS:		
TRAINING SYSTEM:		
FARMING PRACTICES:	Practicing Organic	
AGE OF VINES:		
YIELD:		
GRAPES:	100% Barbera	
TYPE OF YEAST:	Natural	
FERMENTATION:	Cold maceration in stainless-steel tanks	
SECOND FERMENTATION:	N/A	
MALOLACTIC FERMENTATION:	Yes, in oak	
FILTRATION:	Unfiltered	
AGING CONTAINER:	Barriques, Large oak cask & Stainless Steel	
AGING TIME:	12 months in oak	
BOTTLE AGING TIME:		
PRODUCTION:		
VEGAN:	Yes	

TECHNICAL DATA

ALCOHOL:	14%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:		EXTRACT:	28 g/l

