


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 Trevè" 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

PRODUCER PROFILE

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

TECHNICAL DATA

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