



# Vinchio Vaglio, DOC Barbera, Le Tane, Piemonte, Italy (10Litre BIB), 2024

## Producer Profile

Vinchio Vaglio is a quality-minded co-operative, producing wine from growers in both Vinchio and Vaglio Serra villages since 1959.

Located in the breathtaking landscape of the lower Alps facing the Monviso mountain near Asti, Piedmont in north-west Italy, lying between the Po and Tanaro rivers. The rolling Monferrato Hills epitomise Piemonte, with rows of vines, copses of hazelnut trees and woodland, whilst the town of Asti itself is rich in culture, beautiful architecture and surrounded by rich agricultural land. Vinchio Vaglio is a collaboration between 192 families of vine growers, with over 470 hectares of Barbera, accounting for 70% of their production, and other native grapes such as Nebbiolo, Dolcetto, Ruché, Albarossa, Grignolino, Arneis, Cortese, Moscato and Brachetto and international varieties, Pinot Nero, Sauvignon Blanc and Chardonnay.



## Viticulture

A wine inspired by “Tane” which are small holes or caves dug into the hillside, which once provided farmers with shelter from the elements. Today however these used for a quick snack or “merenda sinoire”, an impromptu meal often requiring a glass of Barbera to accompany it! Growers cultivate the vineyards with respect for nature using sustainable techniques that ensure a perfect balance between tradition and new technologies. The soils of Vinchio Serra are generally loess, which are rich in sand with a small amount of clay; the grey/brown colour signifies the presence of calcium. This produces wines with great freshness, and an easy, fruity style. In Vaglio Serra, on the other hand, the soils have a more substantial quantity of clay, with a red/brown colour producing wines with greater structure and longevity.

## Winemaking

Grapes are crushed and de-stemmed, and the must is sent to vertical stainless tanks. The alcoholic fermentation and maceration last around 5 days with automatic pumping overs carried out to extract the polyphenols from the skin. The fermentation occurs at a constant temperature of 25 °C. The malolactic fermentation takes place immediately after the alcoholic fermentation and the wine remains in stainless steel tanks for about 3 months prior to bottling, followed by 3 months prior to production in 10 litre bag-in-box.

Product code: 5204

## Tasting Note

A beautifully intense Barbera with violet and red cherry characters on the nose. On the palate, the wine is round, fine, fruity, fresh and easy drinking with supple tannins.

## Food Matching

Drink as an aperitif with cheese or salami board, all kind of starters or light first course dishes, noodle or vegetable soups, salads, white meats.

## Technical Details

### Varieties:

Barbera 100%



**ABV:** 12.5%

**Closure:** Not Applicable

**Colour:** Red

**Style:** Still wine

**Case Size:** 1 x 1000cl

**Oak Ageing**

No oak ageing

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