



TENUTA SANTA CATERINA

**LOCATION:**

Italy > Piedmont >  
Barbera d'Asti DOCG > Monferrato

**VARIETY:**

Barbera

**WINEMAKER:**

Luciana Biondo



**SCIENCE**

ABV: 15%

SUGAR RATE: 0.3 g/l

TOTAL SO2: 85 mg/l

TOTAL ACIDITY: 6.92 g/l

# “Vignalina” Barbera d’Asti Superiore DOCG

## EXPERIENCE

**NAME:** This Barbera Superiore is sourced from a single vineyard of the best fruit, named in honor of the women of Tenuta Santa Caterina. Owner Guido Carlo Alleva’s mother and grandmother were both named Lina. The name translates as “Vineyard for Lina.”

**CHARACTER:** This Barbera is immediately elegant with finesse and clarity on both the nose and palate. Accentuated by an equal amount of red and purple fruits like cherry, plum, and mulberry, the floral presence exists harmoniously with notes of warm cooking spice and subtle forest floor. The medium bodied wine is lively, with soft tannins and a refreshing but structured palate.

**ENJOY WITH:** Barbera is a perfect food wine that pairs well with most dishes. The magic of this grape is that the flavors adapt to the many different types of food. Best with Mediterranean herbs, pork, and white meats. Lower tannins mean it can work with seafood and pairs well with classic American dishes from casseroles to meatloaf.

**BEST RESULTS:** Serve in a red wine glass at 58-62° F. Will develop nicely over the next 3-4 years.

## EXPRESSION

**FERMENTATION & EXTRACTION:** Hand-harvested, vigorous hand sorting with partial whole cluster, delicately crushed. Fermentation with native yeast and controlled temperature. During the maceration, delestage for 3-4 days before racking off the gross lees.

**ELEVAGE:** Aged in 3000-liter traditional Slavonian oak barrels for 10 months before bottling.

**FINING AND FILTERING:** Lightly clarified with clay (bentonite), no filtering. Vegan.

**SULFUR:** Minimal sulfur added at end of fermentation and at bottling.

## SOURCE

**FARMING:** The farming philosophy is holistic, with a symbiotic approach to agriculture, without the use of chemicals or non-organic fertilizers. Techniques encourage natural flora and fungi above and below ground, with added green spaces to diversify and strengthen plant and soil health.

**LAND:** A 4-hectare parcel in the Podere dei Mossetti vineyard. Average elevation, 1,150 feet a.s.l. Southeast exposure, and the soil is a mixture of limestone and sand with seashell.

**VINE:** Guyot-trained vines planted in the early 2000s.

**HARVEST AND PRODUCTION:** Hand-harvested, less than 1,200 cases.

