

First label in 1985

... **characteristics of the vineyards** ...

Variety: 100 % barbera

Average age of the plants: 65 years

Surface: 3 hectares

Density of vines per hectare: 7000

Growing system: Guyot

Pruning method: 1 shoot with 8 buds

Maximum height: 300 meters

Minimum height: 160 meters

Exposure: south, south-east, south-west

Composition of the soil: marl and sandstone with presence of clayish layers, tufa and chalk

Collina della vedova®

BARBERA D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA

SUPERIORE

... **the work in the cellar** ...

This wine is the innovative interpretation of Barbera d'Asti, the new style that has enabled Barbera to face the most prestigious Italian wines and to become popular on the international market. In this wine the traditional characteristics combine with the complexity of the oak enriching and refining its body without distorting the peculiarity of Barbera.

Collina della Vedova ("The widow's hill") is the result of the assembly of one part of the wine from 4 crus, Cua Longa, More, Muntrivè and La Riva in percentages varying according to the vintage.

Fermentation with the skins: 12-15 days

Method of fermentation: traditional technique of submerged cap

Refinement in wooden barrels: 12-18 months in barriques, 70 % Allier and 30 % other mixed oak from the French Massif Central

Refinement in the bottle: 12-18 months

The oak releases a lot of substances enriching the organoleptic characteristics of Barbera: spicy flavours and vanilla notes, suppleness of polyphenols - elements sweetening the natural aggressiveness of Barbera. The wine is ready for delivery 4 years after the harvest and best appreciated 8-10 years after the harvest.

Medium production: 18000 bottles.

What wine guides say

2006: Flavours of bilberries, ripe cherries, but also spices and flowers. Very fresh and juicy. (*Duemilavini*)

2005: Sweet notes of white tobacco, rosolio, violet caramels, cherries. The crisp acidity, the savoury substance and the finish characterized by apricot-stone all promise very well. (*Duemilavini*)

2004: Perfumed, direct, pure red fruit nose. Round ripe fruit palate with rich tannins, high acidity and a long harmonious length. (*Decanter*)

2003: Intense ruby red. Sour cherries, sweet tobacco and violets. Well-amalgamated scents of spices and fruit. Firm texture, high yet balanced acidity that makes the wine very pleasant to drink. Persistent, with fruity notes. (*Duemilavini*)

2001: The bouquet is of licorice and cherry, with a peppery, coffee nose and some spicy vanilla and game streaks. The taste is ripe, round and fairly rich, with smooth, light tannins and a bitter back taste of licorice, prunes and toasted almonds. Cherry, smoky coffee, vanilla, licorice and black pepper flavours, with good acidity and balance. (www.burrowsluongo.com)

2000: Leather and earth at first dominate the Collina della Vedova, a tri-variety blend, which then develops good extractive weight. (*Vini d'Italia del Gambero Rosso*)

1999: Deep, clear ruby red colour. The alcoholic notes are perceived at first approach, then the nose perceives hints of red berries, cherry, spice and balsam given by the wood. On the palate, the wine is structured and warm, with clearly perceivable tannin and good balance. (*Duemilavini*)

