

CAMPOLUNGO

Barbera d'Asti 2021



Cascina Vèngore is a dream started from 3 indigenous varieties with infinite potential: Nebbiolo, Barbera, and Arneis. The vinification practices follow the Piedmontese tradition (steel, amphora, and large wood barrels), with minimal intervention. It is the project of Lucrezia Povero, a young vigneron, who experiences day after day, together with her sister Maurizia and Letizia, new expressions of the land in which she was born and raised. And where, after discovering the world, she chose to live. Cascina Vèngore is a natural amphitheater in the heart of Terre Alfieri (Piemonte), a small DOCG representing the ideal synthesis of Langhe, Roero, and Monferrato. A realm of biodiversity with 100% organic cultivation, which embraces 26 hectares in one single plot around a traditional Piedmontese farmhouse.

Tasting notes: Ruby red color with intense fruity notes of cherry and blueberry. On the palate, it is fresh and persistent with a touch of savory herbs followed by bright and fresh acidity.

Winemaker: Francesco Monticone Appellation: DOCG Barbera d'Asti

Grapes: 100% Barbera

Soil: Sandy and calcareous Elevation: 886 ft

Vineyard practice: sustainable and biodynamic practices, grass cover cropping, minimum tillage, fertilization with organic and green manure

Vine Age: 11 years Harvest Dates: last ten days of September

Fermentation: 6-8 days in temperature-controlled vats at 28°C, then a

malolactic fermentation at 20°C

Ageing: 6 months in stainless steel barrels

Certification: Certified Organic

RS: 3.4 grams per liter Alc: 14% UPC: 8 029591 009010 Ph: 3.35

DOCG Barbera d'Asti: Hilly areas of the Asti and Alessandria provinces in the Piedmont region of Italy. The vineyards are typically situated on hilly terrain, ranging in altitude from 300ft to 1000ft. The region is known for producing medium to full-bodied wines characterized by an intense ruby-red color that graduates towards garnet.

Other Wines Available:

SANROME Terre Alfieri DOCG Arneis

