

Vignalina Barbera d'Asti Superiore DOCG



- A Benedictine Abby (961 AC) sits on the ancient Tenuta Santa Caterina estate, where agricultural is documented as far back as 1737. Guido Carlo Alleva took over this historic property in Grazzano Badoglio with the inspiration to **bring back indigenous grapes to their former glory**.
- Monferrato translates as 'fertile mountain' and it is here on the hillsides with great exposure that the Santa Caterina team farm in a **sybiotic way**, giving back to the soil, using **organic fertilizers** and other microbiological viticulture techniques, avoiding any chemicals.
- The estate focuses on Monferrato's indigenous varieties such as **Grignolino, Freisa, Barbera, Nebbiolo**, as well as others long-present in the area (**Chardonnay and Sauvignon Blanc**).

Varietal: 100% Barbera

Appellation: Barbera d'Asti Superiore DOCG

Production Zone: Poderi dei Mossetti in Asti, Piedmont; altitude 350 mt a.s.l.

Soil: Silt-sandy, with the presence of limestone and a balanced supply of organic substance

Vinification: Hand harvested end of September. Fermentation with indigenous yeasts in temperature-controlled stainless-steel tanks

Maturation: 10 months in oak barrels (30hl) and additional 6 months in the bottle

The name of this barbera pays **tribute to the mother and great-grandmother of Guido Carlo Alleva, both called Lina**. Vignalina grows in the single vineyard Podere dei Mossetti, whose grapes ripen slowly and late, the best expression of the territory-vine identity.



- *Intense impenetrable purple. Expressive nose of dark chocolate, vanilla and licorice. Soft and warm on the palate spreads out full and fine. The tannins combined with fine freshness and full-body makes this wine easy-drinking, charming, accessible palate with subtle spice.*
- *It pairs well with rich dark meats, mushrooms, herbs, herbaceous cheeses like blue cheese*