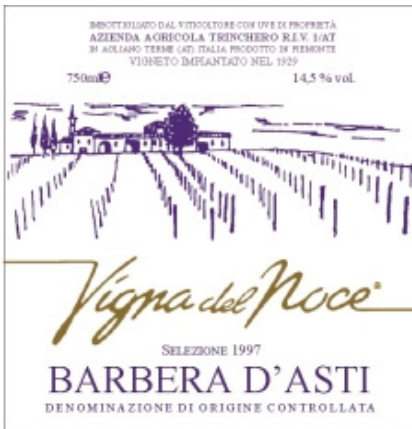


PIEMONTE

ASTI

TRINCHERO
AGLIANO TERME


OVERVIEW | The Trinchero estate is a Barbera specialist located in the Asti hills in the hamlet of Agliano Terme. The winery is based in an early nineteenth century complex which has been in the Trinchero family since the 1920s. The Trinchero brothers, Secondo and Serafino began the winery at this time, and have passed on the reigns to their sons, Renato and Ezio Trinchero. Specializing in Barbera in much the same way as the late Giacomo Bologna did, the cousins Trinchero now make one of the longest-lived and most profound examples of Barbera to be found in all of Italy. And like Giacomo Bologna, the Trinchero family believes that the underrated Barbera grape is a variety capable of producing wines of profound complexity and serious longevity, if cultivated from old vines in top sites and vinified to allow graceful evolution in bottle. With this in mind, the Trincheros farm all of their vines organically and are extremely meticulous with their viticulture. Ezio Trinchero is a close friend of Giampiero Bea of Paolo Bea in Montefalco, and the wines of both estates share a similar style and rustic soulfulness.

VINEYARD AREA: 13 hectares

ANNUAL PRODUCTION: 4,200 cases

TOP SITES: *Vigna del Noce, la Barslina*

SOIL TYPES: calcereous clay

GRAPE VARIETIES: *barbera, grignolino, freisa, arneis, malvasia bianco*

VINEYARD/CELLAR PRACTICES | Organic farming practices and low yields produce clean and concentrated fruit which then undergoes largely traditional vinification in the cellar. The flagship Barbera from the Trincheros is their Barbera d'Asti "Vigna del Noce", which was planted in the hills of Asti in 1929. The old vines, coupled with short pruning produce only thirty-five hectoliters per hectare in the vineyard, and the resulting wine is as fine and example of Barbera as one will find. The wine is treated like a top Barolo, as it is given a forty-five day maceration during the fermentation, and then aged at least two and a half years in large, old oak botti prior to bottling. The Trincheros hold the wine back in bottle at least another six months prior to its release, and it is capable of aging very well for twenty to twenty-five years after its release.

In addition to the Barbera "Vigna del Noce" cuvée, Renato and Ezio Trinchero also make a straight and crunchy Barbera d'Asti Superiore bottling that hails from twenty year-old vines and is made to be drunk on the young side. It is handled quite differently in the cellar, as it is fermented in cement tanks, aged for only twelve months in old oak botti and then bottled. It is always complex and well-balanced and offers up immediate accessibility and appeal. Occasionally there is also a small bit of the traditional varietal of Grignolino which the cousins Trinchero treat to as gentle a fermentation as possible to keep the notoriously chewy tannins of Grignolino reigned in. Typically this wine will need a year or two of bottle age to round into form, and then makes a lovely accompaniment to dishes that demand a lighter styled, but complex and tangy red wine. The wines of Renato and Ezio Trinchero are beautifully-crafted, artisanal wines of great distinction and complexity that deserve a place in any well-stocked Italian wine cellar or a place on a similarly thoughtful wine list. The malvasia grapes for the "Sogno Bianco" are left on the vine until almost withered and are then fermented in stainless steel.

WINES | **Vignapalmè** – 100% arneis. Palmè is the name of the area where the vineyard is located. A soft crushing of the grapes and a pre-fermentation on the skins give the wine character, intense bouquet and a long-lasting finish.

Sogno di Bacco – 100% malvasia bianco. Grapes ripen on the vine until they are almost withered and then ferment in stainless-steel tanks so that they maintain their freshness. The wine is bottled and held for nearly 4 years until release.

A-iuto – a blend of 20% malvasia, 60% arneis, and 20% chardonnay produced with a long maceration on skins, indigenous yeasts, and aged in slovenian botti.

Runchet - 100% freisa. Freisa is usually produced as a sweet sparkling wine in the region of Asti. Trinchero produces it more traditionally, fermenting in wood containers for 15 days, and maturing in 15hl-oak barrels, producing softer, more elegant tannins.

Grignolino d'Asti - short fermentation in cement tanks to maintain fresh, floral character.

Barbera d'Asti Superiore - see above

Barbera d'Asti Vigna del Noce - see above



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