Tenuta Il Cascinone D'Annona, Barbera d'Asti Superiore DOCG 2021

2017 Vintage

IAR0742021

IWC Silver 2024

Tenuta Il Cascinone

— Piemonte, Italy

The d'Annona vineyard is owned by Claudio Manera and his wife Lella - and it is here that they live. The wine of the same name is made by their son Carlo at Il Cascinone, and the result is a sublime and opulent Barbera.

Production

The d'Annona vineyard is a fantastic single vineyard site with vines in excess of 60 years old. The grapes selected for this wine are grown on 2 small parcels totalling 3.5 ha. The grapes are hand-picked, destemmed and crushed, and innoculated with selected yeasts. The must undergoes temperature-controlled fermentation in stainless steel with pumping over four times per day. The wine is then racked to a mixture of new (two thirds) and one year old (one third) French oak barriques where it undergoes malolactic fermentation and is aged for 18-20 months. It spends a further 18 months in bottle before release.

Tasting note

A ripe, lifted nose of cherry, baked earth, spice and savoury aromas, leads to a silky smooth palate of sour cherry, herbs, leather with some floral, violet notes. An impressively concentrated wine with good structure, opulent black cherry fruit and sweet ripe tannins. The finish provides some refreshing acidity and lingering notes of dark chocolate and spices.

Food Match

Perfect with Carne cruda (steak tartare in France) and also really good with lamb cutlets, steak or a rich Piemontese bean stew.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Barbera d'Asti Superiore DOCG

Winemaker:
Carlo Manera

Grape Varieties:
Barbera 100%

Suitable for:
Vegan

Bottle Barcode:
8010471000340