Wijnfiche

Cascina Vengore - Campolungo | Barbera d'Asti DOCG | BIO Italy (PIEMONTE) — 2024

Domain

Cascina Vengore

Cascina Vèngore is a 26-hectare estate in the heart of Terre Alfieri, between Asti and Alba in Piedmont, between Roero and Monferrato. The winemaking project was established in 2012, driven by the Povero family's desire to bring abandoned land back to life. Today, it is led by young winemaker Lucrezia Povero, who, together with her sisters Maurizia and Letizia, tends the vineyards with the utmost respect for nature. The estate forms a natural amphitheatre, where springs seep through mineral-rich rocks, forests provide shelter for birds and ripe bunches of grapes await their transformation into elegant and refined wines.

Vinification

Fermentation takes place over 6 to 8 days in temperature-controlled tanks at 26 °C, followed by malolactic fermentation at 20 °C. The wine is then aged for 6 months in stainless steel tanks. Campolungo is certified organic and vegan.

Taste

Ruby-red in colour, with intense, fresh aromas of cherries and blueberries. On the palate, this Barbera shows good body, vibrant freshness and pleasant length. A juicy and fruity wine with the characteristic acidity of the Barbera grape, resulting in a lively and well-balanced style.

Food pairing

Pate | Risotto | Fish - salmon - grilled | Vegetable platter | Charcuterie

General information

Type: Red wine
Grape varieties: Barbera (100%)
Viticulture: Organic
Storage (years): + 3-5
Serving temperature: 16 °C
Taste profile: Fruity fresh

