

# 2014 Villa Terlina Piedeferro

Villa Terlina Wines, Piedmont, Italy

---



## The Wine:

45% Barbera from the oldest section of a single vineyard planted between 1929 and 1950. 45% Nebbiolo from a 50 year old vineyard. 10% Uvalino. Fermented for 24 days with extended maceration to extract more color and tannins. Aged for 18 months in small French oak barriques, this wine is produced naturally without filtering or clarification. 175 cases produced.

## The Estate:

Villa Terlina is a 7-acre estate in the hilly area southeast of Agliano Terme in the heart of Piedmont. The top soil is a marly-calcium rich layer above a gypsum-rock base creating a distinct minerality in all of the wines. Strict adherence to ecologically sound agriculture, the vineyard is pesticide-free and the grapes are biodynamically grown. Dr. Paolo Alliata is the owner and winemaker of this tiny, classic Piedmont winery that focuses on the Barbera grape.

## Tasting Notes:

**Color:** Dark ruby/crimson.

**Aromas:** Black fruits, rose petals, rich earthy soil and pipe tobacco.

**Flavor & Texture:** Ripe black cherry and liquor soaked berries lead to a richly textured palate with earthy-mineral driven notes with dry tannins.

**Food Pairing:** Fresh pasta with a pork ragu and sundried tomatoes and fresh goat cheese.

- Drink Now through 2029 -

[www.quigleyfinewines.com](http://www.quigleyfinewines.com)