



TENUTA IL FINALE

## VINTAGE REPORT

# Barbera d'Asti Superiore

DOCG 2024

### VITICULTURE

Grape production is meticulously managed in the vineyard using integrated viticulture. Only manual and mechanical mowing between the rows to maintain soil health and biodiversity.

### HARVESTING

Harvesting is conducted entirely by hand, with strict selection ensuring only the best fruit reaches the cellar.

### WINEMAKING

After harvest, the grapes are gently transported in small crates to preserve integrity. They are de-stemmed and undergo fermentation with skin maceration lasting approximately 14–18 days, extracting colour, tannins and aromatic complexity. The wine is then drawn off and undergoes malolactic fermentation to soften acidity and enhance roundness, contributing to a more harmonious and balanced profile, after which the wines are rested in French oak tonneaux to age gracefully.

### PROFILE

The Tenuta Il Finale Barbera d'Asti DOCG 2024 is a compelling expression of Piemonte's deep-rooted winemaking heritage. Crafted from 40–65 year-old vines in Castagnole delle Lanze, planted at 280m above sea level with a south-east exposure, the wine reflects the estate's commitment to sustainable viticulture and precision hand-harvesting. Extended maceration enhances its depth, while carefully managed malolactic fermentation refines its natural acidity. A powerful wine with vivid red fruit aromas, it is well balanced by subtle oak influence, which adds further complexity and structure. The result is a deep, layered profile with spice, earthy elegance and long ageing potential, offering both immediate appeal and serious cellaring potential.

### PAIRING

This richly hued, full-bodied Barbera offers velvety tannins and a vibrant backbone of acidity. Best served at 16–18°C, it pairs beautifully with traditional Piemontese dishes that complement its bright acidity and savoury depth such as Tajarin al Ragù, Agnolotti del Plin and classic hunter's stew hunter's stew, highlighting the wine's vibrant fruit and structure. While already expressive, the wine will continue to evolve gracefully over time, rewarding cellaring with added depth and layers of complexity.

### TECHNICAL INFORMATION

#### Vintage

2024

#### Appellation

Barbera d'Asti DOCG

#### Location

Castagnole delle Lanze, Piemonte

#### Exposure and altitude

South-east aspect at a height of 280m

#### Grape

100% Barbera

#### Age of Vines

Old vines, 40–65 years

#### Vine Training System

Guyot

#### Alcohol content

14% vol

#### Serving temperature

16/18 °C



N44.7695° E08.1555°

Tenuta il Finale is a boutique wine estate in Castagnole delle Lanze, the heart of Piemonte, celebrated for its dedication to preserving and elevating the region's rich winemaking heritage.

In close alignment with The Old Vine Conference, the estate specialises in traditional Piemontese varieties including old-vine Barbera, Nebbiolo, Dolcetto and Arneis. The vineyards benefit from limestone-rich soils, steep slopes and ideal sun exposure, creating the perfect conditions for crafting wines of exceptional character.

From the 40–65 year-old Barbera vines of Vigneto Il Finale to the steep slopes of Vigneto Fontanavi, the viticultural team carefully nurtures the land, employing sustainable practices and minimal intervention. This includes hand-harvesting, natural fermentation and subtle ageing in French oak tonneaux where appropriate to craft wines with balance, elegance and poise.

### 2024 VINTAGE REPORT

The 2024 vintage was shaped by a cool, wet spring that replenished water reserves but demanded constant vigilance against disease pressure. A warm, temperate summer followed allowing for steady, balanced ripening without the extremes of recent years. Harvest arrived later than usual, but the extended ripening period brought depth, freshness and refined aromatics to the fruit. While yields were modest, quality was widely praised, with the resulting wines showing remarkable aromatic precision, clarity and excellent ageing potential.

### TENUTA IL FINALE SOCIETÀ AGRICOLA A.R.L.

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