



TENUTA IL FINALE

## VINTAGE REPORT

# Barbera d'Asti il Sogno

DOCG 2024

### VITICULTURE

Grape production is meticulously managed in the vineyard using mainly natural sulphurous agents. With a focus on manual and mechanical mowing between the rows we maintain soil health and biodiversity. 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.

### PROFILE

The Barbera d'Asti il Sogno DOCG 2024 is crafted from 35+ year-old vines in Castagnole and Costigliole d'Asti, planted at above 250m from sea level. 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. The result is a structured yet supple wine with layers of dark fruit, spice and earthy elegance, offering both immediate appeal and long-term cellaring potential.

### PAIRING

Deep red colour, with delicate aromas of black fruits that match perfectly with a light hint of vanilla on the nose. The taste is powerful, but comes along with the right amount of freshness that makes this wine enjoyable in every occasion. It makes a fine partner for cured meats, roasted meats and classic Piemontese appetisers. While approachable now, the wine will continue to evolve gracefully, rewarding those who choose to cellar it.



### TECHNICAL INFORMATION

#### Vintage

2024

#### Appellation

Barbera d'Asti DOCG

#### Location

Castagnole delle Lanze and Costigliole d'Asti, Piemonte

#### Exposure and altitude

Elevation above 250m

#### Grape

100% Barbera

#### Age of Vines

Old vines, 35+ years

#### Vine Training System

Guyot

#### Residual Sugar

0.3/l

#### Total Acidity

5.9g/l

#### pH

3.45

#### Alcohol content

13.5% vol

#### Serving temperature

16/18 °C

Tenuta il Finale is a boutique wine estate in Castagnole delle Lanze and Costigliole d'Asti, the heart of Piemonte, dedicated 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 Barbera and Dolcetto from old vines and also 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 35–65 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.

N44.7695° E08.1555°

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

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