



TENUTA IL FINALE

VINTAGE REPORT

Barbera d'Asti

DOCG 2023

VITICULTURE

Grape production is meticulously managed in the vineyard using only 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 Tenuta Il Finale Barbera d'Asti DOCG 2023 is a compelling expression of Piemonte's deep-rooted winemaking heritage. Crafted from 35–65 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. 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

This richly hued, full-bodied Barbera displays velvety tannins and a lively backbone of acidity. Best enjoyed at 16–18°C, it makes a fine partner to 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 – a worthy investment in the future of Piemonte's wine legacy.

TECHNICAL INFORMATION

Vintage

2023

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, 35–65 years

Vine Training System

Guyot

Residual Sugar

0.4g/l

Total Acidity

7.4g/l

pH

3.6

Alcohol content

14% vol

Serving temperature

16/18 °C



N44.7695° E08.1555°

TASTING NOTES

"Red fruits mingle with fresh herbs, ripe blackberry, and black cherries. Soft tannins with lively acidity"

IWSC Judges 2025

"Lifted and aromatic, with a palate of dark plum, blackberry, rounded tannins and a juicy acidity"

Decanter World Wine Awards Judges

"Bursting with acidity and dark fruit purity, this Barbera d'Asti DOCG shows clear tannic structure and delicate persistence. Its youthful fruit and robust acidity hint at the potential for exceptional ageing and class"

Christopher Burr MW

"Fresh, vibrant and unoaked, this stainless steel-aged Barbera highlights red cherry, raspberry and redcurrant with floral hints and a touch of wild herbs. Bright acidity and elegant spice with notes of sour cherry and red plum revealing a subtle mineral edge. Smoothly tannic, structured and perfect with tomato-based pasta dishes, charcuterie and classic Margherita pizza"

Wayne Baxendale, Wine Director

"Bold, juicy and beautifully drinkable. Red and black cherries, blackberry, plum and a twist of pepper. Soft tannins, bright acidity and a lush, hedgerow-fruited palate. A smooth, modern Barbera with real charm"

Dominic Buckwell DipWSET



TENUTA IL FINALE

IN THE VINEYARDS



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.

2023 VINTAGE REPORT

A RETURN TO BALANCE AFTER EXTREMES

2023 presented a balanced growing season, benefiting from timely rainfall and moderate temperatures. Spring began with adequate rainfall, replenishing water reserves after the dry 2022 vintage and bud break occurred on time in April. Summer was challenging, seeing periods of intense heat especially in September. The harvest started slightly sooner than usual in early September for Arneis, followed by Barbera in mid-to-late September. The fruit was healthy, with small, concentrated berries and thick skins.

"Without question, both the Langhe Arneis DOC and Barbera d'Asti DOP from Tenuta Il Finale stand as testament to this burgeoning estate's pursuit of excellence – offering a genuine expression of Piemonte's distinctive terroir, time-honoured traditions and gastronomic spirit in every drop"

Francesca Bridgewater

Wine writer and member of the British Guild of Travel Writers

"Tenuta Il Finale exemplifies visionary winemaking. The team's commitment to crafting wines that embody 'time in a bottle' reflects the essence of Piemonte's heritage. Early adopters of this philosophy will reap immense rewards"

David Pinchard

Founding Father of Libération Tardive Foundation

"A textbook Barbera with immense promise, this balanced, fruit-forward wine shows youthful vitality"

Yan Li DipWSET

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