



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 280m 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 280m

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°

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TENUTA IL FINALE

VINTAGE REPORT

Barbera d'Asti il Sogno

DOCG 2024

VITICULTURE

Grape production is meticulously managed in the vineyard using only natural sulphur-based treatments. A combination of manual and mechanical mowing between the rows supports soil health and encourages biodiversity. Harvesting is carried out entirely by hand, with rigorous selection to ensure that only the finest fruit reaches the cellar.

WINEMAKING

After harvest, the grapes are gently transported in small crates to preserve their integrity. Upon arrival at the cellar, they are destemmed and undergo fermentation with skin maceration lasting approximately 14–18 days—extracting colour, tannins, and aromatic complexity. Following this, the wine is drawn off and undergoes malolactic fermentation to soften acidity and enhance mouthfeel, resulting in a more harmonious and balanced profile.

PROFILE

The Barbera d'Asti Il Sogno DOCG 2024 is crafted from a single-vineyard plot of 60-year-old vines in Castagnole delle Lanze, planted at 280 metres above sea level with a south-east exposure. Reflecting the estate's commitment to sustainable viticulture and precision hand-harvesting, the wine benefits from extended maceration to build depth and complexity. Malolactic fermentation is carefully managed to refine the wine's natural acidity. The result is a structured yet supple Barbera, layered with dark fruit, spice, and earthy elegance—offering both immediate drinking pleasure and excellent ageing potential.

PAIRING

Deep red in colour, the wine opens with delicate aromas of black fruits, complemented by a subtle touch of vanilla. On the palate, it offers power and concentration, balanced by a refreshing lift that makes it enjoyable across a range of occasions. A natural partner to cured meats, roasted dishes, and classic Piedmontese appetisers, it is approachable now, yet promises to evolve gracefully—rewarding cellaring with added nuance and depth.

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, 60 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, the heart of Piemonte, celebrated for its dedication to preserving and elevating the region's rich winemaking heritage.

In close alignment with the mission of The Old Vine Conference, the estate is dedicated to traditional Piedmontese varieties, including old-vine Barbera, Nebbiolo, Dolcetto, and Arneis. The vineyards thrive on limestone-rich soils, steep slopes, and ideal sun exposure—conditions that yield wines of remarkable depth and character.

From the 40–65-year-old Barbera vines of Vigneto Il Finale to the dramatic inclines of Vigneto Fontanavi, the viticultural team works in harmony with the land, guided by sustainable practices and minimal intervention. Hand-harvesting, natural fermentation, and sensitive ageing in French oak tonneaux, where appropriate, allow each wine to express balance, elegance, and poise.

2024 VINTAGE REPORT

The 2024 vintage was defined by a cool, wet spring that replenished water reserves but required constant vigilance against disease pressure. A warm, temperate summer followed, encouraging steady, balanced ripening without the extremes seen in recent years. Harvest arrived later than usual, but the extended growing season brought notable depth, freshness, and refined aromatics to the fruit. Yields were modest, yet quality was widely praised. The resulting wines exhibit remarkable aromatic precision, clarity, and excellent ageing potential.

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