

Trifola

2004 BARBERA D'ALBA—ALBA, ITALY

- Name Story** Trifola is named for the other great culinary treat from the soils of Alba—the exceptional truffles which pair so perfectly with the wines.
- Vineyards and Winemaking** From old vines in the Langhe hills, temperature-controlled fermentation in stainless steel with extended maceration. Aged for 12 months in French oak barrels.
- Grapes** 100% Barbera. Picked: October 8–12, 2004.
- Tasting Notes** *Aroma:* Dark plum and tobacco with spicy, floral notes. *Taste:* Rich cherry with hints of vanilla and a long, smooth finish.
- Drink by Date** Now through 2011.
- Winemaker** *Antonio Deltetto.* After extensive journeys to wine-producing regions such as France, Germany, California and Oregon, Antonio joined his father's winery in Piedmont and began to experiment with new analytical processes and the latest international winemaking techniques. Antonio's passion for the Barbera grape earned him the 'Wine International' Gold Medal. Creative and obsessed with quality, Antonio strives to bring out the best and purest properties in his wines.



Reviews



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