



**PICO  
MACCARIO**



### PRODUCER PROFILE

Estate owned by: Pico and Vitaliano  
Maccario  
Winemaker: Roberto Oliviero  
Total acreage under vine: 185  
Estate founded: 1997  
Winery production: 850,000 Bottles  
Region: Piemonte  
Country: Italy

## Tre Roveri 2013

### WINE DESCRIPTION

Pico Maccario is a Barbera specialist located in the town of Mombaruzzo in the heart of Piedmont's Barbera d'Asti DOCG. Brothers Pico and Vitaliano created the Pico Maccario brand in 1997 following four generations of selling the family grapes to other producers. Purity and balance is the goal of every Pico Maccario wine.

The town of Mombaruzzo is located about an hour's drive southeast of Asti itself and is home to the Pico Maccario winery. Here, brothers Pico and Vitaliano Maccario own 70 contiguous hectares, a rarity in the region. 60 of the 70 hectares are dedicated to Barbera.

Tre Roveri takes its name from three old oak trees found on the property and is a selection from some of the oldest vines on the estate. The designation superiore indicates a wine with slightly higher alcohol (minimum 12.5%). Tre Roveri is aged for 12 months in 500 L French tonneaux and 3500 L Slavonian "botti grandi" (large oak casks).

### TASTING NOTES

Tre Roveri shows an intensity, depth and level of complexity that can only be achieved with old vines. Ripe red cherry fruit is accented with layers of wild herbs, leather and truffle. Wood aging lends flavors of cedar, sweet spices and tobacco. Moderate weight and gentle tannins make Tre Roveri a versatile wine for the table.

### FOOD PAIRING

Barbera's trademark bright red fruit and moderate tannins makes it an ideal match for rich Piedmontese dishes such as tajarin pasta or polenta with meat or mushroom ragù. Grilled or roasted leg of lamb, beef stew or moderately-spiced Moroccan cuisine work equally well with Tre Roveri.

### VINEYARD & PRODUCTION INFO

|                                |   |
|--------------------------------|---|
| Production area/appellation:   | Barbera d'Asti DOCG   |
| Vineyard name:                 | Pico Maccario Vineyard  |
| Vineyard size:                 | 138 acres   |
| Soil composition:              | Pleistocene hills formed from fluvial and river lacustrine deposit. |
| Training method:               | Guyot   |
| Elevation:                     | 666 feet  |
| Vines/acre:                    | 1777.6  |
| Yield/acre:                    | 3.6 tons  |
| Exposure:                      | Northwestern  |
| Year vineyard planted:         | 1997  |
| Harvest time:                  | between September and November                                      |
| First vintage of this wine:    | 1999  |
| Bottles produced of this wine: | 50,000  |

### WINEMAKING & AGING

|                                   |  |
|-----------------------------------|--|
| Varietal composition:             | 100% Barbera   |
| Fermentation container:           | Barrels  |
| Length of alcoholic fermentation: | 20 days  |
| Fermentation temperature:         | 77 °F  |
| Maceration technique:             | maceration post fermentation at hot temperature (if vintages make it possible) |
| Length of maceration:             | 14 days until the exhaustion of sugars days                                    |
| Malolactic fermentation:          | Yes  |
| Type of aging container:          | Barrels  |
| Size of aging container:          | 500  |
| Age of aging container:           | Three years  |
| Type of oak:                      | French   |
| Length of aging before bottling:  | 12 months  |
| Length of bottle aging:           | 1 year   |



## ANALYTICAL DATA

|                 |          |
|-----------------|----------|
| Alcohol:        | 14.0 %   |
| pH level:       | 3.6      |
| Residual sugar: | 0.0 g/L  |
| Acidity:        | 6.0 g/L  |
| Dry extract:    | 31.0 g/L |