



**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 2015

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:	3.7
Residual sugar:	2.0 g/L
Acidity:	6.0 g/L
Dry extract:	27.7 g/L