

Elio Perrone, Castiglione Tinella (Piedmont)

Barbera d'Asti Tasmorcan DOCG



Vintage	2024
Winemaker	Elio Perrone
Region	Piedmont
Alcohol	14% vol.
Grapes	100% Barbera

Winemaking

The grapes originate from the vineyards of the municipality of Isola d'Asti in the Frazione Mongovone. The grapes are gently harvested by hand. After pressing, the grape must ferments in temperature-controlled stainless steel tanks before the wine is aged for four months in large wooden barrels and french barriques.

Our tasting note

A wine that highlights the fruity and opulent Barbera notes. On the nose, it delights with clear aromas of cherry, blackcurrant, violet, chocolate and tobacco. On the palate it delivers what the nose promises; flavours of cherry, redcurrant and dark chocolate, soft and juicy. The finish is long-lasting with cherry compote, dark chocolate and a hint of pepper.

Elio Perrone

The Perrone family has been producing wine on the stunning hills of Castiglione Tinella since the end of the 19th century. Stefano Perrone, member of the fourth generation, took over the 8.5 hectare estate from his father Elio in 1989. His vision: To produce wines that are an expression of their individual vineyards with tireless passion and commitment. Today, the products of the winery range from expressive Moscato d'Asti to top quality Barbera. These are oenological gems born of knowledge that dates back over a century, combined with the dynamic and innovative spirit of Stefano and his late wife Giuliana.



Suitable with

