

Wonderful World of Wine

March 2026
Two-Rouge

2023 Vicara “Volpuva”, Barbera del Monferrato, DOC

Growing Region.....	Piedmont, Italy
Varietal Composition.....	100% Barbera
Fermentation.....	Steel Tanks, Indigenous Yeasts
Alcohol Content.....	14.5%
Suggested Retail.....	\$45.00
WineSeller Club Price.....	\$39.59

Broad Strokes: 91 Points James Suckling

From the Winery: We like to think of ourselves as the most rock'n'roll vintners in the region: rebels, but with a noble cause. Vicara is not just a name, but a true battle cry to enhance Monferrato and revolutionize the art of winemaking. We were founded in 1992, and three is our magic number. Three founding families: Visconti, guardians of the territory since the 15th century; Cassinis, Master of Communication; Ravizza, tireless vineyard workers. Three regions from which we draw our wine, each with its own unique and untamed personality: Vadmon, Crosia, and Bricco Uccelletta. Lands that span 12 (3x4) different geological eras dating back over 30 million years: a true rarity in Piedmont! And three, finally, are the pillars on which our philosophy rests. Tradition, which has us digging deep into the roots of our territory, rich in viticulture and local varieties like Grignolino, Barbera, and Freisa.

Appearance:

Classic Italian Barbera packaging, with the DOC collar on the long-necked bottle, simple yet distinctive graphics spelling out exactly what the wine is inside. The wine is very dark red/garnet and black at the core.

Nose:

Just like an archetypal Barbera, the fruit nose is characteristically full and forward, powerful cherry fruits. Fruity, yes, but serious too! Licorice, cranberry, hints of granite and clay soil with notes of tobacco and cranberry.

Texture:

Medium full in body and weight, with fresh acidity lacing the compressed fruits. It starts off lean and angular, but promising (and revealing) the soon to be openness of this young wine. Once tamed, the tannins and natural acids allow the dark fruits to emerge, finishing with a clean, edgy acid making it great with foods!

Flavor:

Black cherry fruits and cherry cola essence on the palate. Solid tastes of red licorice, raspberry, tobacco, and then spices of cinnamon and nutmeg.

Serving Suggestions:

What else? Pizza, pasta, garlic breads, truffles . . .