



Barbera d'Asti DOCG Superiore "Le Rocchette"

Variety: Barbera 100%.

Vineyard: The yield per hectare does not exceed 50-60 quintals, depending on the vintage.

Vinification: Grape selection generally takes place in the first week of October and is conducted exclusively by hand. The grapes are pressed the same evening and placed in stainless steel vats for fermentation. Then the wine is introduced into 25 HL French Allier oak barrels where it ages for about 18 months. After an additional 6 months of bottle aging, the wine is ready for release.

Pairings: Try it with fritto misto, rabbit in bagna nera or agnolotti in topinambur cream.

NOSE

Complex, fine, intense and pleasant aroma. Well-harmonized hints of ripe fruit, plum, cocoa and spices.

VIEW

Purple-red color with purplish highlights.

MOUTH

The palate is soft and graceful with good structure and just the right alcohol content with fine, sweet tannins that give the right fullness.



"A consistently pleasant and very elegant wine. A little more sand in the soil than the Barbera vines that give us the other 2 wines. The result? The Republic called it – Velvety, Spicy, immediate but not any, this is Barbera for everyone -. And it is my favorite."

Diana