

BARBERA D'ALBA SUPERIORE LA ROSINA

When all the conditions are right, there is very little left for the winemaker to do. In the case of this wine, the challenge was to identify the characteristics of the rows of vines, to imagine and await the result after ageing in large barrels. Robust and decisive, with a sweetish aftertaste that pleases the nose and surprises the palate.

Appellation: Denominazione di Origine Controllata.

Vine training system: Gujot.

Grape variety: 100% Barbera

Soil composition and exposure: Calcareous, clayey soil, with layers of tuff. South-easterly exposure.

Altitude: Approx. 240 to 250 metres above sea level.

Harvesting: The grapes are hand-picked and selected at the end of September.

Yield per hectare: 10,000 Kg/Ha max. by law.

Yield in wine: 70 Hl/Ha

Vinification: 10-14 days with floating cap, pumped over 4-6 times a day.

Ageing: In a variety of different casks ranging from 500 or 750-litre tonneaux to 30 or 33-Hl barrels, for about a year.

Storage: 7/8 years.

Sensory profile:

COLOUR: Deep, intense ruby red, with garnet highlights.

BOUQUET: Vinous, with scents of ripe fruit that give way, over time, to spice.

PALATE: Dry, with discreet acidity and vigorous body.

Pairings: Smoked meats, pasta dishes with game ragout and medium-mature cheeses.

Wine recommended and described by "Grandi vini di piccole cantine" di Graziani e Pozzali – 2012 edition