

BARBERA Del Monferrato D.O.C

"LA ROSINA"



This powerful wine is made of a selection of the best Barbera grapes coming from an ancient family vineyard called "La Rosina".

It's bottled in Springtime, during the "Eastern Moon" in order to allow the natural re-fermentation directly in the bottle. That's why it is normal to find a little sedimentation at the bottom of the bottle. This wine-making method allows to have a full body wine, with a typical vinous bouquet, a pronounced aroma of grapes.

Deep ruby-red coloured, La Rosina displays a complex bouquet with scents of black fruit, spices and notes of violet..

Best with appetizers, pasta, roasted beef, bbq, cheese, pizza. To enjoy this Barbera at its best, Oxygenation is necessary for releasing its aromas and bouquet: to be uncorked and decanted for fifteen minutes or to be poured in boules five/ten minutes before tasting.

Variety of grapes	Selected Barbera from an ancient vineyard called "La Rosina "
Production area	Mombaruzzo (ASTI)
Appellation	D.O.C
Soil	calcareus, clayey, tufa
Harvesting	Fist days of October
Harvest Method	Manual
Fermentation	8-10 days
Ageing	5-6 Years
Bottling	Springtime with "Eastern Moon" for natural rifermentation
Serving Temperature	17°-18°Celsius

