



CANTINE ROGIOTTO

Ohana, Barbera d'Asti

"Ohana means family, and family means no one is left behind or forgotten." Ohana is the Hawaiian word with which in its most immediate meaning is identified the group of relatives, even in-laws, and at the same time friends and people we care about.

All relatives of all living generations are part of the ohana, but also the ancestors whom they continue to protect and advise.

Ohana is, in short, a deep bond of shared love that provides cooperation, support and respect between all members. Within the ohana, we take care of each other, choosing and accepting each other as we are.

Barbera created by Christian and which represents his dream: to produce wines capable of inspiring anyone.

This wine is the crowning of a love for one's work, of love for one's land and one's family. It is the ingenious creation of a new and overwhelming wine, strongly desired to pay homage to its region and to all those who have allowed it to believe in itself. Produced with 100% Barbera grapes left to dry slightly on the vine only in the best years.

NAME: Barbera d'Asti DOCG

VINES: Barbera 100%

VINEYARDS:

- **Location:** Cella Monte, locality in the Monticelli region

- **Farming system:** Guyot, density 4000 vines/HA

- **Altitude:** 210 - 240 m asl

- **Exposure:** SOUTH

- **Ground:** hilly, white, composed of overlapping layers of limestone and sandstone

HARVEST: manual, after a slight withering in October

MACERATION: delicate, duration 15 days in stainless steel tanks

FERMENTATION: with selected yeasts, in stainless steel tanks at a controlled temperature for 20 days

MALOLACTIC: yes, spontaneous

AGING: stainless steel tanks, subsequently bottled

AGING POTENTIAL: 12 years

AVAILABLE FORMATS: 0.75l - 1.5l - 3l - 6l

TASTING NOTES:

the color is intense ruby red with violet reflections, impenetrable at a young age. The scent is unmistakable, overripe fruit everywhere, clear presence of caramelized, balsamic and tropical notes.

The flavor is very full, fat, sometimes it seems you can eat it due to its thickness, excellent balance and softness, very long aromatic persistence.

PAIRINGS:

also ideal as an aperitif, it accompanies foods such as Fassona tartare, risottos, pumpkin-based ravioli and all savory dishes.

Serve at a temperature of 18°C

