



CANTINE ROGIOTTO

Barbera d'Asti

Protagonist of Piedmontese viticulture, the Barbera vine is by far the most widespread in all the wine-growing areas of Piedmont. It is a surprising variety, rich in facets, used in this case to produce a young, ready-to-drink wine with a unique freshness.

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

HARVEST: manual, mid-September

MACERATION: delicate, duration 7 days in stainless steel tanks

FERMENTATION: with selected yeasts, in stainless steel tanks at a controlled temperature for 12 days

MALOLACTIC: yes, spontaneous

AGING: stainless steel tanks, subsequently bottled

AGING POTENTIAL: 7 years

AVAILABLE FORMATS: 0.75l

TASTING NOTES:

the color is ruby red, bright and deep. The nose is intense, vigorous, alcoholic. The vinous notes that distinguish it in its youth are accompanied by a large bouquet of red fruits, crunchy at first and then ripe, such as cherry, blackberry, raspberry and plum.

In the mouth it is immediate, thanks to a pleasant acid backbone that prepares us for a dry and intense wine, with a good presence in the center of the mouth, where the fruit marries with a delicate floral note. Characterized by a pleasant sapidity.

Overall, this Barbera presents itself as an intense, complex and persistent wine, balanced in its hard and soft components, in which a freshness emerges capable of renewing every sip, therefore unique and unrepeatable.

PAIRINGS:

it goes perfectly with semi-hard cheeses, cured meats, soups, boiled meats, white and red meats, but it can also be used as an ingredient for the preparation of excellent first courses or meat main courses.

Serve at a temperature of 16 -18 °C

