



CANTINE ROGIOTTO

Cavalier Luigi

"To my grandfather Luigi, for jealously passing on his greatest passion to me"

This Barbera Superiore is dedicated to our grandfather Luigi Minazzoli, Knight of the Italian Republic.

Conceived in 2020 and strongly desired by Christian, it is produced with grapes left to dry slightly on the plant in our best vineyard. This is followed by aging in 500l wooden tonneaux for a minimum of 8 months. Cavalier Luigi represents for us the maximum expression of Barbera, a unique wine of its kind.

Produced in numbered bottles only in the best years.

NAME:Barbera del Monferrato Superiore 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:**SOUTHWEST

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

HARVEST:manual, in October, after a slight withering

MACERATION:delicate, duration 20 days in stainless steel tanks

FERMENTATION:with selected yeasts, in stainless steel tanks at a controlled temperature for 30 days

MALOLACTIC:yes, spontaneous

AGING:in 500l wooden tonneaux for a minimum of 8 months and subsequently in the bottle.

AGING POTENTIAL:18 years

AVAILABLE FORMATS:0.75l

TASTING NOTES:

The color is intense ruby red. Its bouquet is complex, with notes of overripe red fruit and sweet spices. In the mouth it is full and velvety, it has a majestic structure. Perfect combination of the characteristics of the vine and the contribution of the wood. A combination of great softness and great class, very long aromatic persistence.

PAIRINGS:

traditional Piedmontese cold cuts, medium-aged cheeses, ravioli al plin, roast, braised meat, bacon, meat dishes.

Serve at a temperature of 18 - 20°C, possibly in a large goblet

