ROCCHE COSTAMAGNA

PRODUTTORI DI BAROLO
DAL 1841

BARBERA D'ALBA DOC

2022

A classic Barbera that has scents of sour cherry, fresh and enjoyable on the palate. Full bodied wine balanced by the characteristic acidity of the Barbera grape. The vibrant fruit is combined with spicy notes. It is an excellent wine that is easily paired with several gastronomic options.

GRAPE - Barbera 100%
SOIL TYPE - Calcareous/Clayey
PRODUCTION - 11,600 bottles
DATE OF HARVEST - September, 19-20 2022
WINEMAKING - Maceration for 5-6 days at 26°C
AGING - Partial aging in French oak barrels
ALCOHOL - 13.5% by vol.
ACIDITY - 5.76 g/l
LONGEVITY - From 4 to 8 years

TASTING NOTES - Deep ruby red color with purple highlights. The aroma is very fruity and characterized by plum and marasca cherry scents. On the palate the fruit taste wides up and intensifies, maintaining the freshness of this wine. The aftertaste consists of a delicate almond sensation

FOOD PAIRINGS - It pairs with pasta and risotto. Excellent with salami, cheese and poultry. Fresh and pleasing to drink, excels as a luncheon wine

SERVING TEMPERATURE - 17°C | 62°F
SIZE - Bottle 0.75 l

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