ROCCHE COSTAMAGNA
DAL 1841

BARBERA D'ALBA doc 2024

Wine made from Barbera grapes. It has an intense purple-red color.

On the nose, it is fresh and fruity, with hints of sour cherry. The excellent structure is balanced by the pleasant acidity typical of the variety. The fruity aroma blends with slightly spicy notes derived from partial aging in wood.

Fresh and enjoyable on the palate, it is a wine that pairs easily with a variety of dishes.

Vineyard

Variety: Barbera
Area: Various plots
Soil: Calcareous-clay
Exposure: South-East
Vineyard area: 1.2 ha
Density: 5,200 vines/hectare

Winemaking

Fermentation in stainless steel with temperature control at 27°C / 80.6°F, racking after about 8-10 days, and malolactic fermentation completed in the fall.
Partial aging in wood and further aging in the bottle.

Harvest date: September 26-27, 2024

Alcohol content: 13% by vol.

Annual production: 7,844 bottles

Format: 0.75l bottle

Serving temperature: 15°/16°C - 59°F/60.8°F

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