ROCCHE COSTAMAGNA
DAL 1841

BARBERA D'ALBA doc SUPERIORE 2024

Wine made from a selection of Barbera grapes, sourced from the Verduno vineyard within the MGA Neirane. It has a purple-red color. On the nose is in and complex with a well-integrated spicy note and a pleasant sensation of ripe small red fruits. Full and silky aroma on the palate, fresh and sapid, with sweet tannins. Very persistent with pleasant notes of vanilla and cocoa. A wine characterized by great structure and complexity

Vineyard

Variety: Barbera
Area: Municipality of Verduno in the Neirane area (Cuneo)
Soil: Calcareous-sandy
Exposure: South-West
Vineyard area: 1.38 ha
Density: 6,000 vines/hectare
Year of planting: 2004

Winemaking

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

Harvest date: September 26 - 27, 2024
Alcohol content: 13.5% by vol.
Annual production: 3,864 bottles
Format: 0.75l bottle
Serving temperature: 16°/17°C - 60.8°F /62.6°F

Rocche Costamagna
Via Vittorio Emanuele, 8 - 12064 La Morra - Italia
+39 0173 509225 - barolo@rocchecostamagna.it - www.rocchecostamagna.it