



BARBERA D'ALBA SUPERIORE LA ROSINA

Denominazione:

Denominazione di Origine Controllata

Pruning: Guyot

Varietal: Barbera 100%

Harvest period: hand-picking with selection at the end of September

Yield per hectare: 10000 Kg/Ha max. by law.

Vinification: 10-14 days floating cap and 4 - 6 daily pumpings.

Maturation: in various barrels from 500 or 750 liters up to 30 barrels or 33 Hl.

Sensory characteristics:

Deep ruby color with garnet.

The perfume is vinous, with hints of ripe fruit that give way, over time, to spicy.

The taste is dry, with good acidity and strong body.

Pairings: smoked meats, pasta with meat sauce, game and medium-aged cheeses.



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