

La Roncaglia



BARBERA D'ALBA DOC

'Na Stisa

GRAPE VARIETY

Barbera 100%

VINEYARD

The vineyard is located in the town of La Morra in Silio area at an altitude of 280 meters above sea level, facing east southeast.

The soil, composed of calcareous marl Miocene light gray, is frank and highly alkaline.

The vineyard was planted in 2001, using the rootstock SO4 and AT84 clone.

The plantation system is Guyot, vineyard grid 0,90 x 2,40 m. Average production 9000 kg / Ha.

HARVEST TIME

Third September decade.

WINEMAKING

Selection of the grapes in the vineyard, fermentation and maceration for 6-8 days in stainless steel tanks, temperature controlled, with automatic pumping over and punching system, at 28 ° -30 °. Malolactic fermentation follows in November.

AGEING

Eight months ageing in Allier barrels of 1.600lt.

BOTTLING

At least four months before being marketed.

TASTING NOTES

Pleasant to drink, it shows a rightly pronounced acidity, typical of the grape, and mild flavors of red berries, with a strong emphasis vinous. A wine suited to the meal, convivial, a classic Barbera with a well-defined character.