

*La Roncaglia*



BARBERA D'ALBA DOC

## Na' stissa

### GRAPE VARIETY

Barbera 100%

### VINEYARD

The vineyard is located in the Municipality of La Morra, Roncaglie locality, at an altitude of 280 m above sea level, with east-south-east exposure.

The soil, composed of light gray calcareous Miocene marls, has a balanced presence of sand, silt and clay and is highly alkaline.

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

The plantation system is Guyot

- vineyard grid 0,90 x 2,40 m.
- average production 7 tons/ha.

### HARVEST TIME

Third September decade.

### VINIFICATION

Selection of the grapes in the vineyard, fermentation and maceration for 6-8 days in stainless steel tanks, temperature controlled, with punching and pumping, at 24°C – 26°C °. Malolactic fermentation follows in November.

### AGEING

Aging for 4 months in steel and a further 4 months in 400-litre tonneaux of second / third passage.

### 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 dinner, convivial, a classic Barbera with a well-defined character.