

La Roncaglia



BARBERA D'ALBA DOC

Superiore

GRAPE VARIETY

Barbera 100%

VINEYARD

The vineyard is located in the town of La Morra, in Silio area at 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 5000 kg / 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 automatic pumping over and punching system, at 28° - 30°. Malolactic fermentation follows in November.

AGEING

Ageing minimum: 12 months in 400 lt tonneaux barrels of first pass.

BOTTLING

At least four months before being marketed.

TASTING NOTES

The nose opens up a wide range of perfumes, from red to orange fruit, as promise of an enjoyable drink. On the palate, the body is surprising, high alcohol content but not annoying, the elegant accents of a noble variety who became a vine. In Barbera Superiore La Roncaglia we find a wine that can withstand the most prestigious dishes and to accompany even special occasions.