

*La Roncaglia*



BARBERA D'ALBA DOC

## Superiore

### GRAPE VARIETY

Barbera 100%

### VINEYARD

The vineyard is located in the Municipality of La Morra, Roncaglie places, at an altitude of 280 meters above sea level, facing east or southeast.

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 rootstock SO4 and AT84 clone.

The plantation system is Guyot:

- vineyard grid 0,90 x 2,40 m.
- average production 7 ton/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 over, at 24°C - 26°C. Malolactic fermentation follows in November.

### AGEING

Ageing: minimum 12 months in 400 lt tonneaux at first year of use.

### TASTING NOTES

The nose opens a wide range of perfumes, from red to orange fruit, as promise of an enjoyable drink. On the palate, the body is surprising, significant 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.