



# GIORGIO CARNEVALE I VINI DE LA ROCCHETTA

## **BARBERA D'ASTI d.o.c.g. de la Rocchetta.**

**Grape: Barbera**

**Origin: Vineyards in Nizza Monferrato, Agliano, Mombercelli.**

**Organoleptic qualities: Full ruby red colour with violet reflections when young and garnet when aged. Typical intense bouquet with hints of sour cherry and bread crust; dry flavour and round body. A slight acidity is typical, especially in certain years.**

**Gastronomics cuoplings: Red meats and cheeses.**

**Serving: 16 - 18 °C opening the bottle a few minutes beforehand.**

