



FEDERICO FERRERO

RocA BARBERA D'ALBA



Grape varietal: Barbera

Altitude: 350 m.s.l.m.

Slope exposure: Sud

Method of cultivation: Guyot

Average yield: 70 q.li/ha.

Alcohol content: 15% vol.

Vinification:

Carefully tended in the vineyard with manual selection of the grapes. In the winery, crushing, fermentation and maceration in stainless steel tank for about 15 days at a controlled temperature of 28-29 ° C. Followed by malolactic fermentation in December. Aged one year in 225 liter French oak barrels and 6 months in stainless steel tanks. Further period of aging in the bottle.

Bottle aging:

4-6 years

Wine characteristics:

Intense ruby-red colour with garnet red reflection. Very rich scent, typical aromas of currant and ripe cherry. Flavor round, well-structured. Best served with first courses and red meat.

