

# CASCINA DELLE ROSE

## BARBERA D'ALBA

Piedmont , Italy



**Millésime** 2015

**Appellation** Barbera d'Alba DOC

**Lieu, Lieux-Dits** Rio Sordo + Tre Stelle

**Sols** Blue marl

**Altitude Des Vignes** 250 meters above sea level

**Orientation** East

**Cépages** 100% Barbera

**Viticulture** Certification Organic in process

**Palissage** Guyot simple

**Pi/Hect** 4 500 pi/ha

**HI/Hect** 75 hl/ha

**Vendanges** Hand harvested

**Vinification** The skins remain in contact with the must during the first fermentation for 16-18 days. Long fermentation by pumping. After the alcoholic fermentation, the malolactic is done in the cellar at a temperature of 20 ° C in steel tank

**Levures** Indigenous

**Élevage** In traditional barrel of Slavonia from 10-20 hl for 13-15 months

**Volume D'alcool** 13.50% alc./vol.

**Sulfites** 40 mg/l

**Sucre Résiduel** < 0.2 g/l

**Acidité Totale** 6.40 g/l

**Color** Ruby with a garnet hue

**Degustation** Notes of cherry, blackberry, raspberry and blackcurrant. The bouquet is expressive and dynamic. Fine tannins and good persistence. Elegant and balanced

**Temperature Of** 18°C

**Service**