

RossoMora

Barbera D'Asti DOCG Superiore

Grape	Barbera 100%
Municipality	Vinchio
Vineyard exposure	Mainly east
Altitude	270 m.s.l.m.
Soil	Marl Clay limestone of sedimentary origin, light in colour with presence of sand
Cultivation type	SONPI
Pruning	Guyot pruning
Gradation	15% vol.
Harvest	Second ten days of September
Vinification	In steel tanks. 10 days of maceration in contact with the skins and soft damping of the cap at a temperature between 24-26 D°
Ageing	12 months in big oak (3000lt) and 6-8 months in bottle
Colour	Clear, ruby red tending to garnet
Bouquet	Clear fruity and spicy to the nose
Taste	Full structure, soft, broad, persistent
Service temperature	17 - 18 D °
Pairings	Cured meats, filled pastas, red meat
Longevity	From 5 to 7 years

