



Antica Cascina San Rocco

Ricaldone

BARBERA D'ASTI D.O.C.G

Production Zone: Ricaldone(AL) – Alto Monferrato

Grape variety: barbera 100%

Training system: guyot

Plant density: 4500 plants/ha

Age of strains: 20 – 25 years

Exposure: south - south/east

Altitude: 250-300 m.s.l.

Soil: clay and limestone

Winemaking: maceration is performed on the skins until the end of fermentation after which they are separated from the wine (dislating); follows malolactic fermentation and then allowed to refine for about 3 months before bottling

Typology : still red wine

Colour: intense ruby red

Bouquet: intense and complex with hints of berries, cherry and rose.

Taste: dry, warm, soft, little tannic, slightly savory, with a strong typical acidity, balanced, intense and persistent, good body.

Alcohol: 14%

Serving temperature 16°-18°C

Best with: recommended for pairings with red, boiled meat, game, medium and long-aged cheeses.

Format: 750 ml bottles

Packing: cardboard boxes of 6 bottles, dimensions in cm H 31 x L 24 x P 16

Pallet: 20boxes per layer – 100 boxes per pallet (600 bottles)
dimensions in cm H 170 x L 120 x D 80



CONTAINS SULPHITES

Store out of direct sunlight at room temperature.