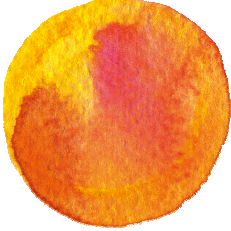


Podere Roccanera

Viticoltori dal 1919

Barbera d'Asti



The Orange:

Our Barbera d'Asti can be described as energetic, bright and intense. All these emotions are well represented by the Orange colour. Orange is also a warm colour, same as the feeling that gives a glass of our Barbera d'Asti.

Why do we like it:

We like the Barbera because it is full and soft, you can never refuse a glass. With its bouquet of sour cherries and its round and fat body, it would make fall in love even the most difficult of the sommeliers.

Technical specification:

- **Grapevine:** black Barbera 100%.
- **Grape harvest:** manual.
- **Vinification:** Harvest always takes place between last week of September and first week of October. Grapes when received in the winery, are destemmed and crushed and stocked in stainless steel vats where alcoholic fermentation begins. After this process we make the malo-lactic fermentation in the same tanks. Once malo is finished we operate generally two rackings to clean the wine and we let it pass the winter always inside stainless steel tanks. Bottling time for our Barbera d'Asti is in summer season.
- **Colour:** intense ruby red with purplish reflections.
- **Perfume:** intense and fragrant, it stands out aromas like cherry, soul cherry but also blackberry and raspberry.
- **Taste:** round and soft, in the aftertaste you can feel the same aromas of the perfume with in addition a spicy flavour. The final is fresh and persistent.

Service and food pairings:

We recommend to serve it at an ambient temperature, ca. 16-18°C. this wine can combine with a lot of different dishes due to his adaptability, from vegetarian to meat dishes. A great typic dish is the Bagna càdda, it is very typical of the Piedmont.



Podere Roccanera s.s.a.

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