

**Area of origin:** Castel Rocchero, Piedmont -  
in the heart of the Langa of Asti and Alto Monferrato

**Grape variety:** 100% Barbera

**Harvest:** Manual

**Vinification and Ageing:** After a soft pressure it  
ferments in temperature controlled stainless steel  
and then it stays there until the end of fermentation.  
The wine ages for five month in steel tanks where  
it is subjected to periodic decanting and then is put  
to age in bottle for two month.

**Time consumption:** Excellent until five/six years

## Organoleptic Characteristics

**Color:** Intense ruby red color

**Bouquet:** Winy, intense, persistent, marked scent  
of red fruits especially cherry.

**Taste:** Dry, velvety, harmonic

**Serving suggestions:** Appetizers, first course,  
vegetables and meats.

**Alcohol content:** 13,5% vol.

**Serving temperature:** 16-18° C

**Bottle type:** Bordeaux

