

TENUTA ROCCA **2016 Barbera D'Alba**

Barbera d'Alba DOC Tenuta Rocca is made with grapes from the Barbera vineyards. Southwest exposure.

Vinification

During the ripening of the grapes we thin out the bunches to optimize the yield and then hand-select them before they undergo soft crushing. Selected yeasts that respect the fragrant aroma of the product are added to the must. At the end of temperature-controlled fermentation, the wine is drawn off and raked. Complete malolactic fermentation takes place in steel. The wine is then cold stabilized and prepared for bottling.

Visual aspects

Brilliant, ruby red, good intensity.

Olfactory aspects

Floral (roses), fruit (cherry and subsequently sour black cherry), fresh, clean, characteristic .

Taste aspects

Dry, warm, good body, fresh, discreet tannins, balanced, very intense finish with sensations reminiscent of the bouquet and decidedly fruity.

Aging/Method of storage

At least 7 /8 years if stored correctly, away from light at a cool and constant temperature, in the same horizontal position as when it arrives in its case until the moment of consumption.