

# RossoMora

## Barbera D'Asti DOCG Superiore

<b>Grape</b>	Barbera 100%
<b>Municipality</b>	Vinchio
<b>Vineyard size</b>	2 Ha - 14000 bot
<b>Year planted</b>	1997 - 2010
<b>Soil</b>	Marl Clay limestone of sedimentary origin, light in colour with presence of sand
<b>Vineyard exposure</b>	Mainly East
<b>Altitude</b>	270 a.s.l.
<b>Harvest</b>	Manual
<b>Ageing</b>	12 months in barriques and 6-8 months in bottle
<b>Vinification</b>	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°
<b>Colour</b>	Clear, ruby red tending to garnet
<b>Bouquet</b>	Clear fruity and spicy to the nose
<b>Taste</b>	Full structure, soft, broad, persistent
<b>Service temperature</b>	18 D °
<b>Pairings</b>	Cured meats, filled pastas, red meat
<b>Size</b>	0.75 Lt, 1.5 Lt, 3 Lt
<b>Closure</b>	Cork "Diam"
<b>Longevity</b>	5/7 years

