



ROVERÒ 2020



APPELLATION: Barbera del Monferrato Superiore DOCG

COLOR: deep purple-red

ALCOHOL: 15% vol

PRODUCTION AREA: Cella Monte (AL)

SOIL: clayey, good water-retention capacity, reddish hue

GRAPE VARIETY: Barbera 100%

ALTITUDE: 240 m asl

EXPOSURE: South

TRAINING SYSTEM: guyot

HARVEST PERIOD: 30th September 2020

HARVEST METHOD: hand-picked

YEAR OF PLANTATION: 2003

YIELD PER HECTARE: 6 tons

FERMENTATION: alcoholic and malolactic in stainless steel at 26/28°C

SKIN CONTACT: 12 days

MATURATION: 17 months in French oak tonneaux and barriques

BOTTLING: 19th July 2022

QUANTITY: 2.600 bottles

SERVICE TEMPERATURE: 16/18 °C

ESTIMATED PEAK OF MATURATION: 8 years

NOTES: notes of ripe red fruit are recognized, oak wood gives spicy notes that make it soft, full-bodied, and persistent.

FOOD PAIRING: to accompany a sausage risotto for a romantic dinner or to sip during a cold winter night by the fireplace.

FORMATS: 750 ml / 1500 ml