



ROVERÒ 2021



APPELLATION: Barbera del Monferrato Superiore DOCG

COLOR: deep purple-red

ALCOHOL: 15,5% vol

PRODUCTION AREA: Olivola (AL)

SOIL: white, rich in sand and limestone

GRAPE VARIETY: Barbera 100%

ALTITUDE: 240 m asl

EXPOSURE: South

TRAINING SYSTEM: guyot

HARVEST PERIOD: 9th October 2021

HARVEST METHOD: hand-picked

YEAR OF PLANTATION: 2003

YIELD PER HECTARE: 6 tons

FERMENTATION: alcoholic and malolactic in stainless steel at 26/28°C for 18 days

SKIN CONTACT: 10 days at 26°C

MATURATION: 4 months in steel and 15 months in French oak 25HL barrel

BOTTLING: 20th July 2023

QUANTITY: 5.000 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