

CASCINA ROCCA 33

Vintage › 2021

Denomination › Barbera del Monferrato DOC

Vines › Barbera from single vineyard

Name of the Winery › La Rocca (AL)

Soil type › marly-arenaceous with clay, sand and limestone

Altitude › 360 m a.s.l

Training system › guyo, Organic farming (in conversion)

Planting density › 4.500 vines/ha

Production › 1.000 gr/root-stock

Vinification › harvesting by hand in cases, spontaneous fermentation with controlled temperature, 8-10 month of maceration, malolactic in stainless steel.

Aging › between 8 to 10 months in tonneaux, then 1 year in bottle.

Production › 1.400

bottles **Alcool** › 15%

Tasting notes › This is Vicara "GRAN CRU". It is 100% Barbera, full body, intense ruby red and rich in flavor. Ideal with roasts game and seasoned cheeses.

