



## *Antica Cascina dei Conti di Roero*



### **Barbera d'Alba Doc**

The grapes come from the Cascina Penna vineyard, in Canale, an area which has always had a vocation for the cultivation of Barbera: three hectares which enjoy easterly exposure, with a big cherry tree right in the middle. Thanks to the fact that the grapes are not exposed fully to the sun, they are fresh, with a good acid content when harvested. This vineyard was planted in 1997, the year before we got married.

Municipal district: Canale d'Alba

Grape variety: 100% Barbera

Exposure: east

Altitude (above sea level) 250 metres

Soil: sandy marl

Vine training system: Espalier-Guyot

Age of vineyard: 15 years

Harvest: the grapes are harvested by hand into 20-kg crates. Late September

Vinification: fermentation with maceration lasting 15/20 days

Ageing: in steel tanks for 6 months and in wood for 6 months

Sensorial overview: bright ruby red; scents of ripe fruit, plum, blackberry and Marasca cherry; fragrant, fresh, good acidity, aftertaste of mixed berries and vanilla.

Serving temperature: 16-18 °C

Pairing: agnolotti al plin made with three roasts, tajarin with meat sauce, roast, stewed and boiled meats, medium-mature cheeses and Toma di Langa cheese.

Our recommendation: bagna cauda (traditional Piedmontese garlic, anchovy and oil dip served hot with vegetables)

When to drink it: anywhere, with lots of friends