



Mainerdo[®]

BARBERA D'ALBA DOC ROCALIN



Grape variety: Barbera d'Alba
Area of origin: Municipality of Barbaresco – Cru Roccalini
Total vineyard surface: 1.25 Ha
Exposure: South / South-East
Soil: Tortonian soil rich in very compact blue marl.
Plants per hectare: from 3800 to 5000.
Vine training system: Guyot with 7-8 buds.
Harvest: By hand into crates of approx. 20 kg.
Average production: 75 hl. per hectare
Vinification: in oak barrels at 28 – 30°C for 15 – 18 days
Ageing: from 8 to 10 months in Slavonian oak barrels.

Colour: deep purplish red with shades of black.

Bouquet: blackberry, cassis, plum, black pepper, tobacco, vanilla, chocolate and cherry.

Palate: full, vigorous and intense with a good tannic structure.

Pairing: characteristic Piedmontese dishes, roasts, medium-mature cheeses.

Serving temperature: 15-17° C

Alcohol content: 13,5 – 14,0 % vol.

Bottle sizes: 75 cl. - 150 cl.



Azienda Vitivinicola Mainerdo

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