

AZIENDA AGRICOLA RABAJA'

BRUNO ROCCA



Barbera d'Asti

DOCG

Barbera 100%, coming from the village of Vaglio Serra.

Production: 40 hl/hectare. Average age of vines is around 40 years.

Soil: sandy soil with red marl.

Vinification: in stainless steel for 7-10 days at a temperature of 28° C.

Maturation: 12 months in French oak barrique.

Color: intense, deep red, with purple reflections.

Nose: clean and simple scent of ripe fruit (plum, blackberry, sour cherry and blueberry), with final hints of almond and hazelnut.

Flavour: mouth filling, warm, savoury and harmonic.