



ROCA NEIRA

Barbera d'Alba Superiore



Grape-variety: 100% Barbera from Cossano Belbo.

Vinification: The grapes are harvested from the end of September up to the beginning of October. The wine-making process is traditional, with a lengthy maceration of the grape skins, to obtain the maximum extraction of colour, flavour, and tannins. Following the alcoholic fermentation, we balance the acidity naturally using malolactic fermentation. The wine is aged for 7 months in stainless steel tanks, and then transferred for a further 8 months to oak barriques giving a gentle smoothness to the finish.

Alc. by vol.: 14,0% (average vintage).

Tasting notes: **Colour:** Ruby red in youth, garnet with age.
Nose: Varietal fruit aromas of dark cherry and blackberry are paired with wood aged aromas of vanilla.
Taste: The full-bodied, tannic structure is balanced by both the oaking process and the refreshing acidity. Expect a long, fruit driven finish.

Food pairings: A proud wine from a proud culinary area of Italy, this wine will mix well with red meats, tomato based stews, or cheese.