

la Castella

RODDINO D'ALBA

BARBERA D'ALBA SUPERIORE
Denominazione di origine controllata

A wine with a full-bodied flavor

Variety:	100% Barbera
Soil:	clay, calcareous marl and tuff
Exposure:	South-West, in the municipalities of Roddino and Sinio at about 400-550 m a.s.l.
Harvest period:	second half of September – by hand
Vinification:	alcoholic fermentation and maceration in contact with the skins for 10-12 days in steel tanks with daily pumping over
Ageing:	7 months in barrique of second passage and then in bottle
Sizes produced:	0.75 L bottles + Magnum + Jèroboam
-> Color:	ruby red with purple reflections
-> Bouquet:	winy, plums and dark berries
-> Taste:	slightly tannic, fresh full-bodied and with evident acidity if aged there will be notes of fruit in spirit

Recommended pairings: salumi, appetizers, first and second courses of land cuisine
Serving temperature: 17-19 °C

Az. Agr. CASCINA CASTELLA di CASSINO SILVIO S.S.A.

Loc. Bosco 1 – 12050 RODDINO (CN)

Tel. 0173/794267 Cell. 366/5034143

P.IVA e Cod. Fisc. 03830570044

E-Mail: info@lacastellavini.it Sito Web: www.lacastellavini.it