



ROCCHÉ COSTAMAGNA DAL 1841

BARBERA D'ALBA doc SUPERIORE 2023

Wine made from a selection of Barbera grapes, sourced from the Verduno vineyard within the MGA Neirane. It has a purple-red color. On the nose is intense and complex with a well-integrated spicy note and a pleasant sensation of ripe small red fruits. Full and silky aroma on the palate, fresh and sapid, with sweet tannins. Very persistent with pleasant notes of vanilla and cocoa. A wine characterized by great structure and complexity

Vineyard

Variety: Barbera

Area: Municipality of Verduno in the Neirane area (Cuneo)

Soil: Calcareous-sandy

Exposure: South-West

Vineyard area: 1.38 ha

Density: 6,000 vines/hectare

Year of planting: 2004

Winemaking

Fermentation in stainless steel with temperature control at 27°C / 80.6°F, racking after about 10 days, and malolactic fermentation completed in the fall. Partial aging in oak barrels and further refinement in the bottle.

Harvest date: September 18, 2023

Alcohol content: 13.5% by vol.

Annual production: 3,649 bottles

Format: 0.75l bottle – Magnum 1.5l

Serving temperature: 16°/17°C - 60.8°F /62.6°F



Rocche Costamagna

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