



ROSSORE

Barbera del Monferrato Superiore

Rossore is likely to be the colour of your cheeks after drinking this wine! It's a fine, elegant and eminently drinkable wine.

Our objective is to make a contemporary interpretation of the traditional Piedmontese Barberas.

Awards

4 Grappoli

Duemilavini 2006

Technical Data

Vintage

2007

Varieties

100% Barbera

Apellation

Barbera del Monferrato Superiore

Fermenting vats

Stainless steel

Fermentation temperature

< 30°C

Yeasts

Indigenous yeasts

Length of maceration

10-12 days

Malolactic fermentation

in barrel

Ageing vessels

Second year French barrels

Ageing period

26 months

Clarification & filtration

not clarified or filtered

Bottle ageing

6 months

Bottles produced

8000

Alcohol

13,7% vol.

Vineyard data

Production area

Montaldo di Cerrina Monferrato

Vineyard name

Various

Attitude

South

Altitude

380

Soil

Calcareous clay

Vineyards planted in

1940-1999

Plantation density

4000 vines per hectare

yield

1 kg per vine

Harvest date

first week in October