



Rocche delle Rocche

BARBERA D'ALBA "SUPERIORE" 2006

Denominazione di Origine Controllata

Grape Barbera 100%

Vineyards A large vineyard - 1,45 Ha - located in the Annunziata hamlet in La Morra

Soil type Calcareous – clayey

Yields per hectare 40 Hl/Ha – 1,20 Kg per vine

Density of plants 4.800 vines/Ha

Production 8026 bottles

Date of harvest 25-26 September 2006

Winemaking Maceration for about a week at 26°C

Ageing Fifteen months in French oak barrels and six months in bottle

Alcohol 14,06% by vol.

Longevity From six to eight years

Acidity 6,18 g/l

Tasting notes Deep ruby red. A rich bouquet with well integrated spicy and fruity notes. Remarkably complex and structured, this wine has a velvety texture. Notes of vanilla develop into spicy nuances lingering in the expansive finish. Firm, integrated tannins for ageing.

Food pairings It matches well pasta and risotto, and it is excellent with poultry, game and some international dishes

Serving temperature 18°C

Size Bottle 0,75 l - Magnum 1,5 l