

**ROSA
MASSOLINO
SRL**

PIEMONTE BARBERA

VINEYARDS:

- Grapes: 100% Barbera
- Exposure: Southwest
- Altitude: 450-480 m
- Planting density: 4,500 vines/ha
- Training system: Guyot
- Harvest period: September

VINEYARDS:

Hand-harvested grapes. Maceration in contact with the skins for approximately 15 days and fermentation at around 26°C in stainless steel tanks. Complete malolactic fermentation before winter. In spring, it rests in large 25 hl oak barrels where it ages for about 8 months before bottling.

Alcohol content: 13% - 13.5%

TASTING NOTES:

- Color: Dark ruby red.
- Aroma: Intense and enveloping aromas of forest fruits, plums, and violets, with spicy and woody notes of pepper and licorice.
- Taste: Full-bodied and elegant, with just the right acidity for freshness, reducing the perceived alcohol content. The overall effect is balanced by soft, persistent tannins.
- Serving temperature: 18°C
- Food pairings: Especially recommended with traditional Piedmontese first courses, grilled meats and vegetables, roasts, meat stews, aged and salty cheeses, meatballs, and vegetables.

