

Wine name:

• **La Roera 2019**

Appellation:

- Vino Rosso

Production area:

- Costigliole d'Asti.

Vineyard:

- Freisa, Bonarda e Slarina 20%
- Barbera 80%
- The vineyard producing this wine has a west exposure on a soil of medium texture.

- With the 2019 vintage we made the first blending test between the different grapes varieties with the main purpose of reducing the alcohol content.

Yield per hectare:

- Around 8 tons corresponding to around 55 hl.

Vinification Ageing:

- Harvest between 1st and 15th October (in box)
- Soft crushing with a roller destemer crusher.
- Skin contact (fermentation + maceration) up to 60 days.
- The malolactic fermentation takes place in cement vat.

Bottle ageing:

- In cement vat for at least 10 months. Bottling August 2020
- In bottle for 18 months.

Analytical data:

- Alcohol: 14.40° vol.
- Total acidity: 5.80 g/l
- Total SO2 <10 mg/l

Suggestion for consumption:

- Ideal with meat's starters, first and second courses. It matches very well with "bollito" (boiled meat), pasta "tagliarini" with meat sauce, agnolotti "del plin" (typical Piedmontese first course) with meat sauce, boiled lamb or porc meat or fermented cheeses.
- Serving temperature: around 16°C.
- If possible open the bottle a few hours before and pour into a carafe.

