

<b>Wine name:</b>	<ul style="list-style-type: none"> <li>• <b>La Roera 2018</b></li> </ul>
<b>Appellation:</b>	<ul style="list-style-type: none"> <li>• Barbera d'Asti DOCG</li> </ul>
<b>Production area:</b>	<ul style="list-style-type: none"> <li>• Costigliole d'Asti.</li> </ul>
<b>Vineyard:</b>	<ul style="list-style-type: none"> <li>• Barbera single variety.</li> <li>• The vineyard producing this wine has a west exposure on a soil of medium texture.</li> <li>• The grapes selection takes place in almost all the vineyards, young and old.</li> </ul>
<b>Yield per hectare:</b>	<ul style="list-style-type: none"> <li>• Around 8 tons corresponding to around 55 hl.</li> </ul>
<b>Vinification</b>	<ul style="list-style-type: none"> <li>• Harvest between 1st and 15th October (in box)</li> </ul>
<b>Ageing:</b>	<ul style="list-style-type: none"> <li>• Soft crushing with a roller destemer crusher.</li> <li>• Skin contact (fermentation + maceration) about 40 days.</li> <li>• The malolactic fermentation takes place wood and cement vats before racking.</li> </ul>
<b>Bottle ageing:</b>	<ul style="list-style-type: none"> <li>• In cement vats for at least 22 months. Bottling August 2020.</li> <li>• In bottle for at least 6 months.</li> </ul>
<b>Analytical data:</b>	<ul style="list-style-type: none"> <li>• Alcohol: 15,56° vol.</li> <li>• Total acidity: 6,39 g/l</li> <li>• Total SO2 18mg/l</li> </ul>
<b>Suggestion for consumption:</b>	<ul style="list-style-type: none"> <li>• 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.</li> <li>• Serving temperature: around 16°C.</li> <li>• If possible open the bottle a few hours before and pour into a carafe.</li> </ul>

