



Tenuta dal 1961
Olim Bauda®

Barbera d'Asti DOCG Superiore “Le Rocchette”

Variety: Barbera 100%.

Vineyard: One of Piedmont's most representative grape varieties, accounting for 30 percent of the regional vineyard area. Generally the yield per hectare does not exceed 60 quintals, a figure strongly influenced by the climatic differences of each vintage.

Vinification: Grape selection generally takes place in late September or the first week of October and is conducted entirely by hand. The grapes are pressed the same evening and placed in stainless steel vats for alcoholic fermentation with an assisted temperature not exceeding 28°C. Maturation of the wine continues in the stainless steel vats until bottling and subsequent aging in the bottle, which lasts for several months.

Pairings: Try it with fritto misto, rabbit in bagna neira oragnolotti in topinambur cream.

NOSE

Complex, fine, intense and pleasant aroma. Well-harmonized hints of ripe fruit, plum, cocoa and spices.

VIEW

Purple-red color with purplish highlights.

MOUTH

The palate is soft and graceful with good structure and just the right alcohol content with fine, sweet tannins that give the right fullness.



“A consistently pleasant and very elegant wine. A little more sand in the soil than the Barbera vines that give us the other 2 wines. The result? The Republic called it – Velvety, Spicy, immediate but not any, this is Barbera for everyone - And it is my favorite.”

Diana