

Rosato

Piemonte DOC

A wine rooted in tradition yet reimagined in a new way. A Barbera dressed in pink, telling a new story. On the palate it is balanced and rounded, with notes of wild strawberry and red berries.

GRAPES	Barbera
GRAPE YIELD	65 quintals/hectare
AREA	Monferrato - 300 m asl
GRAPE TRAINING	Guyot
PLANTING DENSITY	4.500 trees/hectare
AGEING	Steel
VINTAGE	2025
ANALYSIS DATA	Alcohol 13.5% Total Acidity 6 g/l

Production area

Soils characterized by alternating layers of clay and calcareous marl. The Barbera vineyards have a south-west exposure.

Winemaking

Hand harvesting in the second half of August. Gentle pressing of the grapes, static clarification of the must, and vinification in stainless steel at controlled temperature. After fermentation, the wine undergoes a short *sur lies* aging before bottling.

Tasting

A wine with a delicate pale pastel pink color. On the nose, a complex bouquet of wild berries and wild strawberry, enriched by floral notes that enhance its freshness. The palate mirrors the aromas, revealing a lively and savory character. Elegant and complex, it shows notes of wild strawberry and red berries, while remaining fresh with excellent persistence.

Pairing

Excellent with fish dishes and white meats. Also ideal as an aperitif or paired with shellfish, meat or tuna carpaccio. Its freshness and pleasant salinity make it perfect for light appetizers and vegetarian dishes, enhancing its vibrancy and elegance.

