



CASCINA ROCCA 33

Barbera del Monferrato DOC

The label features the house number 33 of the dilapidated Cascina Rocca, poetically placed amidst our rows of vines. These extend for 2 hectares along a magnificent ridge, always exposed to the northern breezes.

Vintage: 2021 was a cool and rainy vintage, resulting in wines with structure and great elegance.

Appellation: Barbera del Monferrato DOC, from a single vineyard.

Variety: Barbera.

Serving Suggestions & Pairings: Fassona beef tartare, boiled meats, and aged cheeses.

Tasting Notes: Impenetrable ruby red; aromas of red fruits, plum, and violet.

Vineyard Name: La Rocca (AL).

Soil: Calcareous marl – clay – sand.

Altitude: 360 m a.s.l.

Training System: Guyot, organically farmed (in conversion).

Density: 4,500 plants per hectare.

Yield per Plant: 1,000 gr.

Vinification: Manual harvest into crates, spontaneous fermentation at controlled temperature, 6-8 days of maceration, malolactic fermentation in steel vats.

Aging: In tonneaux for 8-10 months, at least one year in bottle.

Production: Cascina Rocca 33 is produced only in the best vintages.