



### POMOROSSO 2014

A celebration of thirty years that means not only thirty harvests. We added on the label a number that let us remember the gumble, experiments, hard work, research, obsession, quality, deep changes and long wait. The "30" symbolizes a long journey started in 1984 that is yet to conclude

**APPELLATION:** Barbera d'Asti d.o.c.g  
**GRAPE VARIETY:** Barbera  
**FIRST VINTAGE PRODUCED:** 1984  
**PRODUCTION AREA:** south of Asti  
**EXPOSURE:** south - south est  
**SOIL COMPOSITION:** calcareous clay marl, the soil skeleton reveals the presence of gypsum, iron conglomerates and a modest amount of calcium carbonate  
**VINEYARD ALTITUDE:** 650 ft a.s.l.  
**TRAINING SYSTEM:** Guyot  
**VINEYARD DENSITY:** 5.500 plants per hectare  
**HARVESTING PERIOD:** September 2014  
**HARVEST:** selection in vineyards of the healthiest, ripest grapes hand collected in 40 lb picking baskets  
**VINIFICATION SYSTEM:** maceration with skin contact with short and soft pumping over the skin cap  
**MALO-LATTIC:** totally carried out  
**AGING:** 14 months in french oak barrels  
**ALCOHOL:** 14,81 % vol  
**TOTAL ACIDITY:** 5,94 g/l  
**pH:** 3,57  
**COLOR:** ruby intense red, cristal clear, with garnet red reflections  
**NOSE:** intense sensations of red fruits as black cherry and blackberry, ethereal; violets notes and sweet spices  
**TASTE:** well structured and round, persistent, reflects the typical freshness of this grape, velvety sensations  
**PAIRINGS:** boar meat cooked in spices and wine, potato dumplings with hare ragout, Blu del Moncenisio cheese  
**SERVING TEMPERATURE:** 18°  
**SIZES:** 0,375 l - 0,750 l - 1,5 l - 3 l - 6 l - 9 l

