



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

