



POMOROSSO 2013

This wine owes its name to a red apple tree that grows on top of the hill where the vineyards are cultivated. This is without a doubt the most prestigious Barbera from Coppo, and contributed substantially to the rebirth of this variety. Pomorosso, produced only during years of exceptional vintage, comes from three vineyards located in Agliano Terme. The soil is marine sediment and rich in minerals, which gives the wine finesse, minerality, and longevity.

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 2013

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: 14,69 % vol

TOTAL ACIDITY: 5,97 g/l

pH: 3,62

COLOR: dark purplish red

NOSE: intense cherry, blackberry and violets notes

TASTE: well structured and round

PAIRINGS: braised veal with Barbera, pheasant "in salmi" (cooked in spices and wine, Piedmontese style), aged cheeses

SERVING TEMPERATURE: 18°

SIZES: 0,375 l - 0,750 l - 1,5 l - 3 l - 5 l

