



### CAMP DU ROUSS 2014

Literally campo del rosso, or “the redhead’s field” (in Piedmontese, “camp” means vineyard and “du rouss” means red hair), this wine takes its name from the vineyard’s very first owner: a red-headed man who was so burly he frightened the children.

**APPELLATION:** Barbera d’Asti d.o.c.g.  
**FIRST VINTAGE PRODUCED:** 1985  
**GRAPE VARIETY:** Barbera  
**PRODUCTION AREA:** south of Asti  
**EXPOSURE:** south - south west  
**SOIL COMPOSITION:** calcareous clay marl with prevalence of silt  
**VINEYARD ALTITUDE:** 650-820 ft a.s.l.  
**TRAINING SYSTEM:** Guyot  
**VINEYARD DENSITY:** 4.000 - 5.000 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:** 12 months in french oak barrels (80% of second and third year, 20% new)  
**ALCOHOL:** 13,58 % vol  
**TOTAL ACIDITY:** 6,02 g/l  
**pH:** 3,49  
**COLOR:** dark ruby red  
**NOSE:** intense spice and ripe red fruits scents  
**TASTE:** fine, well structured and long-lasting  
**PAIRINGS :** pasta with beans, risotto with porcini mushrooms, chicken chasseur  
**SERVING TEMPERATURE:** 16°/ 18°  
**SIZES:** 0,375 l - 0,750 l - 1,5 l - 3 l

