



CAMP DU ROUSS 2012

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 2012
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: 14,12 % vol
TOTAL ACIDITY: 5,54 g/l
pH: 3,56
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

