

ROSINA BARBERA D'ASTI

Docg



GRAPE VARIETY: 100% Barbera

HARVEST: October

COMMUNE: Agliano Terme

MACERATION: in stainless steel and concrete tanks for about 10 days

MATURATION: stainless steel

Barbera d'Asti Rosina tends to come from the slightly younger vineyards of the estate. After fermentation, the wine is aged in neutral containers and bottled a few months before marketing.