



PRODUCER PROFILE

Estate owned by:
Franco Roero

Winemaker: Franco Roero;
consultant Piero Ballario

Total acreage of vine: (16 Ha)

Winery Production: 85,000 bts

Region: **PIEMONTE**

CARBUNÉ BARBERA D'ASTI DOCG

WINE DESCRIPTION

Montegrosso d'Asti, where Franco Roero winery is located, can be considered a "Grand Cru" for the production of Barbera, with 90% of the vineyards dedicated to this grape variety. In the early 1890's Vincenzo Roero, Franco's grandfather, was one of the first producers in Italy to replant the Barbera vines in this area after the scourge of phylloxera and for this reason the winery has been awarded the Gran Medaglia Cangrande at Vinitaly, 2016 edition. The name honors the previous winery's owner, who was called with the nickname "il Carbone" in the Piedmontese dialect, because he was the coal dealer of the village.

TASTING NOTES

Deep ruby red color with purplish flashes. The bouquet on the nose is very intense, fruity and flowery, with typical aromas of red fruits, juniper berries, plum, blackberry, and tea leaves. The enjoyable aromas of mature fruits are also fully and intensely felt on the palate. The alcohol gives a nice warm feeling; the nice acidity and the smooth tannins makes this wine extremely pleasant to drink.

FOOD PAIRING

Ideal with grilled meat, medium seasoned cheeses and other recipes such as risotto with porcini mushrooms, Bagna cauda, pasta with sausages, Cannelloni with meat filling, Milanese style cutlet, pork shanks.

VINEYARD & PRODUCTION INFO

Vineyard name:	Carbone
Vineyard size:	4 Ha
Soil composition:	Calcareous, sedimentary, sandy-clay loam
Training method:	Guyot
Elevation:	270 m a.s.l.
Vines/hectare:	4,450/Ha
Exposure:	South
Age:	35 years
Harvest time:	End of September, beg. of October
First vintage:	1996
Production:	35,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Barbera
Fermentation container:	Stainless steel tanks (12 days at 25°C)
Maceration technique:	On the skins for 20 days/5 pumping-over per day
Type of aging container:	Stainless steel tanks of 50 - 75 HI
Length of aging:	8 months
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	15 %
Res. sugar:	1.3 g/L
Acidity:	6.3 g/L
Dry extract:	30 g/L

