



PRODUCER PROFILE

Estate owned by:

Rosso Family

Winemaker: Davide Rosso

Total acreage of vine: 30 ha

Winery Production: 300,000 btl

Region: PIEMONTE

DONNA MARGHERITA Barbera D'Alba DOCG

WINE DESCRIPTION

This Barbera comes from vines located on the right bank of the Tanaro river in the area of Roddino Valle Mondo and other villages within the Barbera D'alba DOCG appellation. Here, Barbera is denser, drier and rich in polyphenols and structure, just like Nebbiolo, thanks to the heavier soils rich in clay and limestone. Donna Margherita is a polished, silky Barbera wine, boasting black cherry, plum and spicy flavors. The name Donna Margherita honors Davide Rosso's great aunt.

TASTING NOTES

Deep ruby red color with purple tints. The nose is very intense, with typical aromas of plum, raspberry, blueberry and some delicate wisteria hints. On the palate it is dry, fleshy and juicy, and very easy-to-drink with vibrant acidity and a long fruity finish.

FOOD PAIRING

Ideal with fresh cheeses, charcuterie, risotti, hamburgers, Blancmange. A very food friendly wine, perfect for every occasion.

VINEYARD & PRODUCTION INFO

Vineyard name:	Roddino Valle Mondo and other vineyards within the Barbera d'Alba DOCG appellation
Vineyard size:	20 hectares
Soil composition:	Calcareous
Training method:	Guyot
Elevation:	400 m a.s.l.
Vines/hectare:	5,000/hectare
Exposure:	West; East
Age:	30 years
Harvest time:	Mid October
First vintage:	1999
Production:	150,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Barbera
Fermentation container:	Cement vats (12-15 days at 24-31°C)
Maceration technique:	On the skins for 15 days with frequent pumping-over
Type of aging container:	Big French oak barrels of 50 HI
Length of aging:	6 months
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	13.5 %
Res. sugar:	1.3 g/L
Acidity:	5.6 g/L
Dry extract:	27.4 g/L



Organic grapes
(not certified)