

Technical sheet

BARBERA D'ALBA SUPERIORE DOC "ROCCHES DEL SANTO"

Area of origin

La Morra

Grape variety

100% Barbera

Vinification and ageing

Spontaneous fermentation in stainless steel tanks. Followed by the aging for 12 months in big barrels before bottling.

Color

Ruby red with purplish highlights

Perfume

Vinous with notes of spices and licorice.

Flavor

Intense with exceptional structure and elegance, with hints of cocoa and liquorice.

Rocche del Sa

BARBERA D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA

SUPERIORE



AGRICOL
Bran