



*Tenuta Olim Bauda*

## Barbera d'Asti DOCG Superiore "Le Rocchette"



**Grape variety:** 100% Barbera

**Vineyard:** The yield per hectare never exceeds 5.0-6.0 tonnes, depending on the year.

**Tasting notes:** purplish red colour with purplish highlights, and a complex, fine, intense and pleasant bouquet. Harmonious scents of ripe fruit, plum, cocoa and spices. Smooth and graceful on the palate, with a good structure, just the right alcohol content, and with fine, sweet tannins that convey a nice fullness. The finish is lingering and persistent.

**Vinification:** the grapes are usually selected, entirely by hand, in the first week of October. The freshly harvested grapes are crushed that same evening in the Estate's cellar, and transferred into stainless steel tanks. The wine is subsequently transferred into French oak (Allier) barrels with a capacity of 25 HL, where it spends about 18 months ageing. After ageing for a further six months in the bottle, the wine is ready for release for sale.

**Service:** 18°C

*Always a delicious and very elegant wine. There is a little more sand in the soil compared to the Barbera vineyards which give us the other two wines. The result? Italian newspaper, La Repubblica, has described it as "Velvety, spicy, immediate but by no means average, this is the Barbera for everyone". And it's my favourite. Diana*