

Rosa Munda

Barbera del Monferrato Doc

Harvest 2023 – Lot 1124RM/2023BAR

GRAPE VARIETY: 100% barbera

VINEYARD: hill located on the South/South-Ovest site of Rocca Grimalda. With an altitude of 300 m. above sea level. White soil limestone.



Certification	Organic CODEX – Biodynamic AGRIBIO
Bottles	1000
Harvest	Hand picked in crates
Yield per hectare	About 40 Qt
Fermentation/ Maceration	Spontaneous fermentation with wild yeasts only, conducted without temperature control in the cellar ypogea with constant temperature and humidity.
Aging	Steel
Alcoholic content	15,38 %
Acidity	5,52 g/l
Dry extract	26,8 g/l
Total sulphites	11g/l

Serving temperature

15°C - 18 °C



ROCCARONDINARIA

AziendaAgricola

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