

# Rosa Munda

Barbera del Monferrato Doc

Harvest 2022 – Lotto 0923rm/2022BAR

GRAPE VARIETY: 100% barbera

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



Certification	Biologico CODEX – Biodinamico AGRIBIO
Bottles	1067
Harvest	Handly picked in small cassettes
Yielt per hectar	Near 40 Q
Fermentation/ Maceration	Spontaneus fermentation with wild yeasts only, conducted in the cellar semi-ypogea with constant temperature and humidity. Long extraction.
Aging	inox
Alcoholic content	14,79 %
Acidity	6,41 g/l
Dry extract	27,5 g/l
Total Sulphites	27 mg/l

Serving Temperature

15°C - 18 °C



**ROCCARONDINARIA**

AziendaAgricola

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