

# 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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# Rosa Munda

Barbera del Monferrato Doc

Harvest 2022 – Lot 0724RMB/2022BAR

GRAPE VARIETY: 100% barbera

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



Certifications	Organic CODEX – Biodynamic AGRIBIO
Bottles	1333
Harvest	Handly picked in small crates
Yield per hectare	Less Than 50 Q
Fermentation/ Maceration	Long extraction on skins Spontaneous fermentation with wild yeasts only, conducted in the cellar -ypogea with constant temperature and humidity.
Aging	12 months in old tonneaux
Alcoholic content	14,96 %
Acidity	6,06 g/l
Dry Extract	27,0 g/l
Total sulphites	40 mg/l
Serving temperature	15°C - 18 °C



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