

Rosa Munda

Barbera del Monferrato DOC

Harvest 2021 - Lot 0623rm/2021BAR

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 crates
Yielt per hectare	Less Than 50 Q
Fermentation/ Maceration	Spontaneous fermentation with wild yeasts only, conducted in the cellar -ypogea with constant temperature and humidity
Aging	8 months in old tonneaux/barriques
Alcoholic content	14,96 %
Acidity	8.12 g/l
Dry extract	29,8 g/l
Total sulphites	26 mg/l

Serving temperature

15 °C - 18 °C



ROCCA RONDINARIA

Azienda Agricola

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