

PIAN DI RÖS

BARBERA D'ASTI

D.O.C.G.

2019

Description of this quality wine:



Pian di Rös has a light ruby red and cherry red color, a beautiful sparkle and light colored wine legs.



After swirling, clear aromas of red pome fruit and ripe cherries develop, slightly smoky.



Nice round wine with little tannins and a typical fresh acidity that is well balanced. The distinct taste of red fruit makes this wine very accessible.

Name : Pian di Rös (= *Earth of the roses*)

Appellation : Barbera d'Asti D.O.C.G.

Winemaking process : Manual harvest and after a quality selection, temperature-controlled alcoholic fermentation with 3 weeks of skin maceration, the wine ages for 6 months in stainless steel tanks and 4 months in the bottle.

Wine and dine: This wine is easy to drink on its own, but is also a passe-parout with many light main courses, cold cuts, carpaccio and pasta with tomato sauces.

Grapes : Barbera

Terroir : lime and loam

Yield : maximum 63 hl per ha (*but depending on the climatic conditions this can be a lot less annually*)

Bottle : Borgonotta nuovo 75 cl

Cork : Nomacorc

Preservation : 5/7 years

ABV : 13 %

Serving temperature : 15/17° C, but can also be drunk slightly chilled.



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