



Prediomagno®

ROBIROSS
BARBERA D'ASTI
D.O.C.G.



AREA OF PRODUCTION

The vineyard is located in the municipality of Grana at an altitude of 250-270 m above sea level on calcareous clayey soil with south-western exposure.

GRAPE VARIETY

100% Barbera. Training system: Simple Guyot.
Harvested by hand around the end of September.

VINIFICATION

The crated grapes are subject to a manual selection that allows only the best grapes to begin fermentation. Soft pressing is followed by fermentation in temperature-controlled steel tanks.

AGEING

In steel, then in the bottle, placed horizontally and kept at a controlled temperature.

DESCRIPTION

A still wine with a bright ruby red colour. On the nose, the aroma is full and persistent, with clear notes of fruit, like cherry and blackberry.

PAIRING

A fine accompaniment with classic Piedmont starters (veal with tuna sauce) but also simple cold cuts, first courses of roasted or braised red meats and medium-aged cheeses.

STORAGE

It is recommended to keep the bottles in a horizontal position in a cool place (below 18 °C) with low light and not subject to temperature changes. It is a ready-to-drink wine and can be kept in the cellar for 6-7 years.

AVAILABLE FORMATS

0,75 L

SERVING TEMPERATURE

17-18 °C