

CARBUNÈ

BARBERA D'ASTI DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 4 ha
Soil composition: calcareous, sedimentary, sandy-clay loam
Training method: Guyot
Elevation: 886 ft a.s.l.
Vines/ha: 4,450 vines/ha
Exposure: South
Vines age: 40 years
Harvest time: end of September - beginning of October
First vintage: 1996
Production: 35,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Barbera
Fermentation
Container: stainless steel tanks
Length: 15 days
Temperature: 79°F
Maceration
Technique: on the skins
Length: 10 days
Aging
Container: 50-75hl stainless steel tanks
Length: 6 months
In bottle: 2 months



TECHNICAL DATA

Alcohol: 15%
Residual sugar: 1.3 g/l
Acidity: 6.3 g/l
Dry extract: 30 g/l



FOOD PAIRINGS

Pairs well with grilled meats, seasoned cheeses, and dishes such as risotto with porcini mushrooms, bagna cauda, pasta with sausages, cannelloni with meat filling, Milanese-style cutlet, and pork shanks.



TASTING NOTE

Deep ruby-red color with purple tints. The nose is very intense, fruity, and floral, with typical aromas of red fruit, juniper berries, plum, blackberry, and tea leaves. The enjoyable aromas of mature fruit are also fully and intensely felt on the palate. The alcohol provides a warm sensation, and the bright acidity and smooth tannins make this wine extremely pleasant to drink.

PRODUCER PROFILE

Estate owned by: Gianluca Roero
Winemaker: Franco Roero
& Piero Ballario
Total land under vine: 15 ha
Winery production: 85,000 bts
Region: Piedmont, Italy

