



CAMP DU ROUSS 2015

Literally campo del rosso, or "the redhead's field" (in Piedmontese, "camp" means vineyard and "du rouss" means red hair), this wine takes its name from the vineyard's very first owner: a red-headed man who was so burly he frightened the children.

APPELLATION: Barbera d'Asti d.o.c.g. FIRST VINTAGE PRODUCED: 1985 GRAPE VARIETY: Barbera PRODUCTION AREA: south of Asti EXPOSURE: south - south west SOIL COMPOSITION: calcareous clay marl with prevalence of silt

VINEYARD ALTITUDE: 650-820 ft a.s.l. TRAINING SYSTEM: Guyot

VINEYARD DENSITY: 4.000 - 5.000 plants per hectare

HARVESTING PERIOD: September 2015

HARVEST: selection in vineyards of the healthiest, ripest

grapes hand collected in 40 lb picking baskets VINIFICATION SYSTEM: maceration with skin contact with short and soft pumping over the skin cap

MALO-LATTIC: totally carried out AGING: 12 months in french oak barrels

ALCOHOL: 14,18 % vol TOTAL ACIDITY: 6,04 g/l

pH: 3,46

COLOR: dark ruby red

NOSE: intense spice and ripe red fruits scents TASTE: fine, well structured and long-lasting PAIRINGS: pasta with beans, risotto with porcini

mushrooms, chicken chasseur SERVING TEMPERATURE: 16°/ 18° SIZES: 0,375 | - 0,750 | - 1,5 | - 3 |





