



Wine Description

The field/vineyard owned by a red hair guy, or in piedmontese, "camp du rouss." A 100% Barbera d'Asti grown in selected hillside vineyards and harvested in September. After fermentation, 20% of the wine is aged in new barriques for a period of 12 months, for extra smoothness.

Tasting Notes

Camp du Rouss is deep red in color with garnet highlights. It offers textbook Barbera aromas of crushed cherry and wild berry jam, followed by notes of leather and herbs, and a hint of smoke. On the palate, Camp du Rouss is bright, with luscious, soft tannins. The supple layers of fruit are backed by Barbera's trademark acidity making it the ideal food wine.

Suggested Food Pairings

Recommended with meat in rich wine sauces, roastbeef, cured meats and aged cheese.

Camp du Rouss Barbera d'Asti DOC 2007

vineyard characteristics

Grape Variety	100% Barbera
Production Area	Canelli and neighbouring villages
Exposure	southern - south western
Soil Composition	calcareous marl
Training System	Guyot
Elevation (feet)	660-825
Vines per Acre	1600-2000
Yield per Acre (tons)	2.4 - 2.8

winemaking & aging

Harvesting Period	September
Harvest	selection in vineyards of the healthiest, ripest grapes collected in 20 kg crates
Fermentation Container	stainless steel tanks
Length of Alcoholic Fermentation (aprox days)	10/14
Fermentation Temperature (°F)	79
Vinification System	delestage and pumpover done
Length of maceration (days)	14
Malolactic fermentation	yes

aging

Aging Container	barriques
Size of Aging Container	225 L
Age of Aging Container	80% used 20% new
Cooperage	french oak
Length of Aging Before Bottling	12 months
Length of Bottle Aging	12 months

analytical data

Alcohol	14.20 % vol
Total Acidity	5.76 g/l
pH	3.48

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