



La Luna del Rospo

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Agliano Terme, Piedmont (AT)

Wine-growing Area:

Agliano Terme Monferrato astigiano

Organic since 1994

"La Luna del Rospo" was founded in 1994 and since the beginning it has paid the utmost attention to their vineyards in order to obtain the most extensive and alive biodiversity possible with the conviction that to obtain a great, special quality in

the glass, caring for the environment and plants is fundamental. The farm is located in Monferrato Astigiano, in Agliano Terme, lands from which the most elegant Barbera wines are traditionally obtained.

expressive

Bric Rocche • Barbera d'Asti DOCG Superiore

Type: Red

Varieties: 100% Barbera

Production techniques: the grapes for this wine come exclusively from the "Bricco Rocche" plot, renowned in the Asti area for its privileged position and considered among the *eccelsi crus* (Veronelli). Made according to traditional methods, after malolactic fermentation, the wine ages in oak barrels (tonneaux) for at least nine months (even more, depending on the year). Then ageing in the bottle for about two months.

Tasting notes: very intense ruby red wine with intense violet highlights. Rich and complex aroma of considerable concentration and thickness. Fruity with light notes of boisé, vanilla and red berry fruit. The palate is dry, sapid, characteristic, with a remarkable structure and persistence, almond, with evident sensations of ripe fruit and notes of "toasted banana" in the background.

Serving technique with pairing notes: it expresses itself best if uncorked at least an hour or two before consumption. Excellent with soups and pasta dishes, perfect with *bollito* (boiled meat dish), mixed grills, roasts and game. Ideal with fresh and blue cheeses.

Interestingly: one of the most awarded wines of the company's production (lowe, Mundus Vini, Biodivino, Wine Trophy) and with numerous mentions in international magazines (Switzerland, Belgium) for its excellent price-quality ratio.

