



Sant'Evasio Collection

Rosignolo - Barbera d'Asti D.O.C.G. Superiore

It has been one of the first wines to inaugurate the nouvelle vague of very concentrate wines. It has been awarded several times in the most important enological competitions and mentioned in the most famous guides-books.

HARVEST

After a first thinning of the bunches in July, harvesting takes place between 1st and 10th October, according to the ripening of the grapes.

WINE MAKING AND AGEING

The selected grapes (do not forget that we produce 5000 litres of wine from an hectare of vineyard) are pressed, and the stalks removed; then they ferment in steel tanks. During this phase, the must is pumped over several times in order to optimise the extraction of colorant matters, tannins, aromas; afterwards, with the cold of the winter, we obtain the natural stabilization. It is refined in barriques (225-litre oak barrels) for more than one year.

The bottling takes place in the summer of the second year, and it is followed by a slow refining in bottle for further 6 months in the farm cellars. It is suitable for a long ageing.



ORGANOLEPTIC FEATURES

Colour: ruby red with carniet tinges and pleasant violet tones.

Bouquet: intense and complex with elegant boisé (oak hints), long-lasting, with delicate spicy notes, together with fruity hints of red ripe fruits.

Taste: full-bodied, soft, very persistent, well-balanced between the typical acidity of the vine and the tannins from the barrique.

HOW TO SERVE IT

Uncork the bottle one hour before serving the wine, possibly pour it in a decanter, serve in large balloon glasses, so that the wine can take the oxygen.

Temperature: 18° - 20°

Food pairings: it pairs perfectly with red meat dishes, stewed meat, game, very matured cheeses and polenta (thick maize porridge served with meat, cheese, etc...).

NOTE

The name "Rosignolo" comes from the memory of a nightingale chirruping, heard while tasting, in front of a red summer sunset, the first vintage of this wine, that would be bottled the following few days.



Red wines