# Barbera d`Asti Organic Rossofuoco 2025




## Region

In the northwest of Italy lies the unique low alpine region of Piedmont (or Piemonte), which means `at the foot of the mountains`. Weather influences come from the Apennine Mountains and the Alps The region includes the small and prestigious hillside wine towns of Barolo, Barbaresco, Asti and Gavi, where a diverse variety of well-known wine styles originate. Some of Italy`s most revered and expensive red wines come from the Nebbiolo grape, grown alongside Barbera, Dolcetto and for white wines Moscato and Cortese.

## Producer

Vite Colte is made up of people who strongly believe in a shared concept of quality, where the responsibility of individuals is an integral part of the broader final result. Winegrowers, partners, friends. The members of Vite Colte and their families are the cornerstones of a modern winery that demands expertise, dedication, and commitment to the very high standards of Piedmont traditions. They have just one goal. an absolute and constant quality standard, the result of agronomic choices aimed at sustainable, selective vineyard management focused on achieving perfectly ripe fruit.

## Tasting Notes

Rossofuoco meaning fire red, takes it names from the soils where these vines are planted. Organically farmed in an area with little other viticulture. This is a youthful, fresh Barbera which has been fermented and aged in stainless steel with neutral, fresh and fruity aromas of violet and red berry. Classic North Italian acidity on the palate follows the punch of dark fruit. Blackberry, liquorice and cherry flavours well balanced with soft but grippy tannins.

## Food

This Barbera pairs with assorted sliced and cured meats, mixed boiled meats, and cheeses up to medium-mature.

## Technical Information

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| **Country** | Italy |
| **Region** | Piedmont |
| **Grape(s)** | Barbera (100%) |
| **Type** | Red |
| **Style** | Fruity |
| **Oaked Style** | Unoaked |
| **Body Style** | Medium bodied |
| **Sustainable** | Yes-sustainable practices |

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| **Dry/Sweet Style** | Dry |
| **Alcohol Content** | 13.5% |
| **Closure Style** | Plastic cork |
| **Organic/Biodynamic** | Organic certified |
| **Allergens** | **Milk:** No<br>**Egg:** No |
| **Vegetarian/Vegan** | **Vegetarian:** Yes<br>**Vegan:** Yes |

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