



VINITY
WINE COMPANY

Cascina Ca' Rossa Barbera d'Alba, "Mulassa"

Appellation: Barbera d'Alba DOC

Type: Red, dry

Varietal: 100% Barbera

Certified Organic

Tasting Notes

Color: Intense ruby red with brilliant garnet edges.

Bouquet: Lively and elegant, with notes of ripe fruit such as cherry, plum and blackberry. Slight hints of tobacco and coffee.

Taste: Full-bodied and balanced, deep, rich fruit with a long and persistent finish.

Alcohol: 14-14.5%.

Serving Temperature: 16-18° C (60-64° F).

Food Pairing

Ideal with structured and succulent first courses and second courses based on red meats such as braised and grilled meats. Also try it with savory appetizers and rich pasta dishes like agnolotti del plin or tajarin.

Vinyard Notes

Production Area: Canale d'Alba, Piemonte.

Vineyard: All of the fruit is from the estate's Mulassa vineyard.

Elevation: 200-250 meters (650-820 feet) a.s.l.

Exposure: South, south-west exposure

Soil: Sandy, rich in marl and clay.

Cultivation system: Guyot.

Winemaking Notes

Harvest: Manual harvest in the last ten days of September.

Aging: 18 months in 30 hl Slovenian oak barrels.

Blending: Aged wine is blended and held in stainless steel vats before bottling. The wine rests in bottle for at least three months before release.



Cascina Ca' Rossa is located in Canale, in the heart of the Roero, once known for its fruit growing and which has now become one of the major wine production areas in Piedmont. The winery is synonymous with the untiring, generous Angelo Ferrio, whose contagious good spirits and cheerfulness infect all around him. He has built the estate's award-winning reputation on vineyard plots that are some of the best and most distinctive in the Roero DOCG. The Mompissano vineyard, a south-facing hillside of one and a half hectares of immaculately tended Nebbiolo vines. Mulassa, a Barbera vineyard, on the same hill. Audinaggio, a 60-year-old two-hectare vineyard with sandy soil in the Valmaggiorocru, and in the Santo Stefano a three-hectare property planted with Nebbiolo and Arneis Le Coste cru.