



Franco Roero, Montegrosso d'Asti (Piedmont)

Barbera d'Asti Sichei DOCG

Vintage	2023
Winemaker	Franco Roero
Region	Piedmont
Alcohol	16% vol.
Grapes	100% Barbera

Winemaking

The Barbera d'Asti Sichei is made from very old vines rooted in calcareous and clayey soils in the municipality of Montegrosso d'Asti. This wine is fermented traditionally on the mash for 15 days at a controlled temperature of 27°C and then matured in barriques for 18 months.

Our tasting note

Intense ruby red with violet highlights. Inviting red fruit aromas of wild strawberry and cherry in the nose. Spicy notes of pink pepper and nutmeg accompany this. Plenty of fruit and aromas of coffee, some chocolate and a touch of graphite on the palate. Powerful, lingering after-taste.

Franco Roero

The history of the Azienda Agricola Roero stretches back to 1894. The outstanding winery is currently in its fourth generation, managed by Franco Roero, his wife Lucia and his son Gianluca. Franco Roero now owns 16 hectares of vineyards on the hills of Santo Stefano near Montegrosso d'Asti, in the heart of the Barbera d'Asti zone. The soil composition, a mixture of marl, tuff and clay, creates the perfect growing conditions for fully ripe, concentrated Barbera grapes.



Suitable with

