

# LA MALAGA

Piemonte Rosato Doc



TENUTA  
LA MERIDIANA

ORIGINAL BARBERA SINCE 1890



**Soil type:** marly-clay  
**Altitude:** 250 m  
**Vines per hectare:** 4500  
**Yield per hectare:** 10 t  
**Harvest:** manual  
**Training system:** guyot  
**Exposure:** South-East



**Vinification:** The grapes undergo gentle pressing and the resulting must is clarified by flotation. Alcoholic fermentation takes place in autoclave and is promptly interrupted—once approximately 6% alcohol and 2 bar of pressure are reached—by cooling and filtration, preserving the wine's natural sweetness and aromatic intensity.



**Alcohol:** 6% vol



**Tasting notes:** Ruby red in colour, with aromatic notes of rose and red berries. On the palate, sweetness takes centre stage, supported by fine bubbles and a lively acidity that enhances drinkability.



**Typical pairings:** Dessert, fruit salad.

**Top pairings:** Blueberry panna cotta.

**Unusual pairings:** Salami.



**Serving T°:** 7-8°C