



Bricco Serra ALBA

FIRST VINTAGE: 2008

ALBA is a lesser-known denomination born from the combination of the two great reds of our region, Barbera and Nebbiolo. The result is a structured wine with a long aging potential. It has an intense and fruity nose thanks to the Barbera, and a persistent taste with soft tannins, courtesy of the Nebbiolo.

GRAPE VARIETAL: *Nebbiolo 70%, Barbera 30%*

PRODUCTION AREA: *Castellinaldo d'Alba – Roero*

SOIL: *sandy (66%) silt (30%) and clay (4%)*

EXPOSURE/ ALTITUDE: *south - south east / 310m*

GROWING/PRUNING: *vertical trellis / Guyot*

DENSITY: *5,000 vines per hectare*

YIELD PER HECTARE: *40 hl*

HARVEST: *manually, half september for barbera and beginning october for Nebbiolo*

VINIFICATION: *6 - 8 days skin contact with destemages and pressing; fermentation in controlled temperature stainless steel; maximum regime 28° C*

AGEING: *24 months in tonneaux 500 L, 9 months in the bottle*

BOTTLES PER YEAR: *2,000*

SERVE WITH: *roast meat, game, traditional piedmontese meat dishes and aged cheese*

SIZE: *0,75 L - 1,5 L*



Famiglia Flavio Marchisio