



CASCINA
DEL POZZO

Barbera d'Alba Fossamara

GRAPE VARIETAL	Barbera 100%
PRODUCTION AREA	Castellinaldo – Roero
SOIL	sandy, with low percentages of silt and clay
EXPOSURE/ ALTITUDE	280-330 m
GROWING/PRUNING	Guyot vertical trellis
DENSITY	5,000 vines per hectare
YIELD PER HECTARE	60 hl
HARVEST	manual, late September
VINIFICATION	5-7 days maceration; frequent délestages and pressing; maximum regime controlled temperature 28°C
AGEING	8 months in stainless steel; 6 months in the bottle
BOTTLES PER YEAR	10,000
SERVE WITH	full-flavoured first and second courses, roasts semi-mature cheese



TASTING NOTES

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CASTELLINALDO | PIEMONTE | ITALIA