

Barbera d'Alba Compass

GRAPE VARIETY: 100% Barbera

PRODUCTION ZONE: Neive

VINEYARD: Compass in the Serraboella cru

LOCATION: Southeast

ALTITUDE: 350 m above sea level

SOIL COMPOSITION: clayey

VINE AGE: 25 years

YIELD PER HECTARE: about 5000 – 5500 Kg

PRUNING: upwards Guyot training

FERMENTATION AND MACERATION: in steel vats at controlled temperatures

AGEING: 18 months in new and second-use French oak barriques

FIRST VINTAGE: 2000

SERVE WITH: roast and grilled white and red meat, pasta with meat sauce, risottos and soups, semi-mature cheeses, cured meats