

# Barbera d'Alba Vigna Serraboella

GRAPE VARIETY: 100% Barbera

PRODUCTION ZONE: Neive

CRU: Serraboella

LOCATION: Southeast

ALTITUDE: 350 m above sea level

SOIL COMPOSITION: clayey

VERAGE VINE AGE: 15 years

YIELD PER HECTARE: 5000 - 5500 Kg

PRUNING: upwards Guyot training

FERMENTATION AND MACERATION: in steel vats at controlled temperatures

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

FIRST VINTAGE: 1964

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