

Briccoserra

Langhe Rosso

GRAPE VARIETY: 50% nebbiolo and 50% barbera

PRODUCTION ZONE: Neive

CRUS: Bricco di Neive and Serraboella

LOCATION: Barbera in Southeast – Nebbiolo in Southwest

ALTITUDE: 350 m above sea level

SOIL COMPOSITION: calcareous, sandy, clay

AVERAGE VINE AGE: 35 years

YIELD PER HECTARE: about 4000-4500 Kg

PRUNING: upwards Guyot training

FERMENTATION AND MACERATION: in steel vats at controlled temperatures

AGEING: 18 months in French oak barriques

FIRST VINTAGE : 1985

SERVE WITH: roast and braised red meats, game, mature and blue cheeses