

Barbera d'Alba Vigna Serraboella

DOC

GRAPE VARIETY: 100% Barbera

PRODUCTION ZONE: Neive

CRU: Serraboella

LOCATION: Southeast

ALTITUDE: 350 m above sea level

SOIL COMPOSITION: clay

AVERAGE VINE AGE: about 25 years old

YIELD PER HECTARE: about 5500 Kg

PRUNING: upwards Guyot training

FERMENTATION AND MACERATION: about 10-12 days in steel vats
at controlled temperatures

AGEING: in Slavonian oak casks and old tonneaux

FIRST VINTAGE: 1964

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