



CASCINA
DEL POZZO

Langhe Rosso Bricco Serra

GRAPE VARIETAL	Nebbiolo 70%, Barbera 30%
PRODUCTION AREA	Castellinaldo – Roero
SOIL	sandy (66% sand, 30% silt, 4% clay)
EXPOSURE/ ALTITUDE	310 m
GROWING/PRUNING	Guyot vertical trellis
DENSITY	5,000 vines per hectare
YIELD PER HECTARE	40 hl
HARVEST	manual, late September
VINIFICATION	6-8 days maceration; délestages and pressing; maximum regime controlled temperature 28° C
AGEING	12 months in tonneau (60% new); assemblage in stainless steel; 9 months in the bottle
BOTTLES PER YEAR	2,000
SERVE WITH	red meat, roasts, game and mature cheeses



TASTING NOTES

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CASTELLINALDO | PIEMONTE | ITALIA