



CASCINA  
DEL POZZO

# Barbera d'Alba Lucrezia

GRAPE VARIETAL	Barbera 100%
PRODUCTION AREA	Castellinaldo – Roero
SOIL	sandy (66% sand, 30% silt, 4% clay)
EXPOSURE/ ALTITUDE	south / 280-330 m
GROWING/PRUNING	Guyot vertical trellis
DENSITY	5,000 vines per hectare
YIELD PER HECTARE	50 hl
HARVEST	manual, late September
VINIFICATION	6-8 days maceration; frequent délestages and pressing; maximum regime controlled temperature 28° C
AGEING	12 months in large wood barrels, 12 months in the bottle
BOTTLES PER YEAR	4,000
SERVE WITH	traditional local meat dishes, mature cheeses



## TASTING NOTES

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CASTELLINALDO | PIEMONTE | ITALIA