



CASCINA
DEL POZZO

Roero Montegalletto

GRAPE VARIETAL	Nebbiolo 100%
PRODUCTION AREA	Castellinaldo – Roero
SOIL	sandy (66% sand, 30% silt, 4% clay)
EXPOSURE/ ALTITUDE	southeast-southwest / 300 m
GROWING/PRUNING	Guyot vertical trellis
DENSITY	5,000 vines per hectare
YIELD PER HECTARE	40 hl
HARVEST	manual, late September-mid October
VINIFICATION	6-8 days maceration with frequent délestages and pressing; maximum regime controlled temperature 28°C
AGEING	12 months in large wood barrels; 20 months in the bottle
BOTTLES PER YEAR	4,000
SERVE WITH	roast red meat, game, mature cheeses



TASTING NOTES

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CASTELLINALDO | PIEMONTE | ITALIA