



Bricco Serra ALBA

FIRST VINTAGE: 2008

ALBA is a lesser-known denomination born from the combination of the two great reds of our region, Barbera and Nebbiolo. The result is a structured wine with a long aging potential. It has an intense and fruity nose thanks to the Barbera, and a persistent taste with soft tannins, courtesy of the Nebbiolo.

GRAPE VARIETAL: Nebbiolo 70%, Barbera 30%

PRODUCTION AREA: Castellinaldo d'Alba – Roero

SOIL: sandy (66%) silt (30%) and clay (4%)

EXPOSURE/ ALTITUDE: south - south east / 310m

GROWING/PRUNING: vertical trellis / Guyot

DENSITY: 5,000 vines per hectare

YIELD PER HECTARE: 40 hl

HARVEST: manually, half september for barbera and beginning october for Nebbiolo

VINIFICATION: 6 - 8 days skin contact with destemages and pressing; fermentation in controlled temperature stainless steel; maximum regime 28° C

AGEING: 24 months in tonneaux 500 L, 9 months in the bottle

BOTTLES PER YEAR: 2,000

SERVE WITH: roast meat, game, traditional piedmontese meat dishes and aged cheese

SIZE: 0,75 L - 1,5 L



Famiglia Flavio Marchisio