



## Castellinaldo BARBERA D'ALBA

### *FIRST VINTAGE: 2019*

*This is the most important expression of our Barbera. Castellinaldo, recently recognized as a SUBZONE of Barbera, is the only Barbera d'Alba that bears the name of a village. We use our finest Barbera grapes for this wine, which is vinified in steel and then aged for 24 months in Tonneaux, bottled, and left to rest for at least 12 months before being sold.*

**GRAPE VARIETAL:** Barbera 100%

**PRODUCTION AREA:** Vigna Rocca, municipality of Castellinaldo d'Alba – Roero

**SOIL:** Marne e tufo (blue soil)

**EXPOSURE/ ALTITUDE:** south / 310 m

**GROWING/PRUNING:** vertical trellis / Guyot

**DENSITY:** 5,000 vines per hectare

**YIELD PER HECTARE:** 40 hl

**HARVEST:** manually, end of September/ beginning october

**VINIFICATION:** 15-18 days skin contact with delestages and pressing; fermentation in controlled temperature stainless steel; maximum regime 28° C

**AGEING:** 24 months in toneaux 500L and 12 months in the bottle

**BOTTLES PER YEAR:** 2,000

**SERVE WITH:** traditional piedmontese meat diches and aged cheese

**SIZE:** 0,75 L - 1,5 L - 3 L - 5 L - 12 L



*Famiglia Flavio Marchisio*