
ALBAROSSA

Piemonte DOC



GRAPES

100% Albarossa.

ORIGIN

Marengo vineyards, in Strevi and Cassine.

VINIFICATION

Grapes are manually selected and harvested in little baskets. In the cellar they are destemmed and put into stainless steel tanks where the fermentation and maceration take place at controlled temperature. Wine is then aged in small and medium oak barrels for 18 months at least.

TASTING NOTES

Dry red wine with purple reflections; intense, enveloping, complex bouquet with a predominance of fruity and floral sensations along with a strong spicy component and notes of toastiness. Flavor is full, well-structured, persistent and harmonious, pleasantly fresh and tasty. Albarossa's fascinating character is captured best after aging.

PAIRINGS

Pairs well with charcuterie, boiled meat, stews, roasts, and ripe cheeses. Suitable for dishes of red meat. It also pairs surprisingly well with all varieties of fish cooked with tomatoes, fried in butter or baked.

SERVING SUGGESTIONS

Store horizontally in a dry cool and dark place. Open 1 hour before service. Serve in big bowl wine glasses at 18°C.

ALCOHOL

13% by vol.