

Albarossa

D.O.C.



91 Points - 2012
92 Points - 2014



2012



2012

GILBERT
&
GAILLARD

88/100 - 2012
88/100 - 2014



2012
2014

Name: Albarossa

Wine designation: Piemonte Albarossa DOC

Variety: 100% Albarossa

Tasting Notes

Colour: Intense ruby red colour with garnet tints

Scents: rich, ethereal and spicy aroma

Taste: Full and smooth flavour, well- balanced with pleasant sweet tannins

Gastronomic combination: Very versatile, it matches savoury first courses as well as meat and vegetable dishes, even grilled

Production Area: Mombaruzzo, Ricaldone

Planted Area: 6 Ha

Year of Planting: 1990

Exposure: East-west/south-east

Altitude: 300 / 370 m a.s.l.

Soil: clayey-silty

Planting Density: 4000 plants/Ha

Training System: Counter-espalier with Guyot pruning

Harvest Date: The first ten days of October

Yield per Hectare: 90 Quintals/Ha

Harvest: manual

Year Weather Pattern: Hot and humid

Vinification and Ageing

Crushing: Crushing and de-stemming

Fermentation: In temperature-controlled stainless steel tanks

Ageing: 6 months in oak barrels

Production: 10.000 bottles

Alcohol: 13,5% Vol.

Sugars: 1 g/l

ph: 3,60

Dry Extract: 27 g/l

