

ALBAROSSA PIEMONTE DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 0.6 ha
Soil composition: calcareous and marl
Training method: Guyot, spurred cordon
Elevation: 1,148 ft a.s.l.
Vines/ha: 1,620 vines/ha
Exposure: South-West
Vines age: 25 years
Harvest time: end of September, beginning of October
First vintage: 2006
Production: 4,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Albarossa
Fermentation

Container: stainless steel tanks
Length: 15 days
Temperature: 64 °F

Maceration

Technique: delestage
Length: 15 days

Aging

Container: big size barrels
Wood: French oak
Length: 18 months
In bottle: 6 months



TECHNICAL DATA

Alcohol: 14%
Residual sugar: 0 g/l
Acidity: 6 g/l
Dry extract: 29 g/l



FOOD PAIRINGS

Pairs well with salumi, roasted meats, beef stew, duck confit, and aged cheeses.



TASTING NOTE

Intense ruby-red color with tinges of purple.
The bouquet offers aromas of spicy herbs, red fruits, violet, and rose.
The flavor is full and smooth, with balanced acidity.
It is a full-bodied wine.

PRODUCER PROFILE

Estate owned by: Marengo family
Winemaker: Patrizia Marengo
Total land under vine: 70 ha
Winery production: 250,000 bts
Region: Piedmont (Italy)

