



PRODUCER PROFILE

Region: Piemonte
Winemaker: Patrizia Marenco
Winery Production: 250,000 bottles
Estate owned by: Marenco Family

ALBAROSSA PIEMONTE DOC

WINE DESCRIPTION

The Albarossa grape is a cross between Nebbiolo di Dronero and Barbera which was created in 1938 by Professor Dalmasso. Since this varietal was developed in the Strevi area, Marenco was invited to be part of the revival of this unique varietal.

TASTING NOTES

Intense ruby red color, tinges of purple. Bouquet has aromas of spicy herbs, red fruits, violet and rose. Flavor is full and soft, with balanced acidity. Full-bodied wine.

FOOD PAIRING

Ideal with salumi, roasted meats, beef stew, duck confit, and aged cheeses

VINEYARD & PRODUCTION INFO

Vineyard Name:	Albarossa
Vineyard Size:	0,6 Ha
Location:	Vineyards in Strevi hills
Soil composition:	Calcareous marl
Trellising:	Guyot, spurred cordon
Training method:	Spurred Cordon
Elevation:	350 Meters, 1100 ft.
Vines/Acre:	1620/ Acre
Exposure:	Southwest
Yield/Acre:	20 hl
Year Vineyard Planted:	2001
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 of Fermentation:	15 days at 28°C
Maceration Technique:	Delestage for 15 days
Aging container:	French Oak Barrels
	225 Litres and 500 litres
Length of aging:	18 months
Length of Bottle Aging:	6 months in bottle prior to release

ANALYTICAL DATA

Alcohol:	13%
Residual sugar:	0 g/l
Acidity:	6 g/l
Dry extract:	29 g/l

