



ALBAROSSA

Piemonte DOC Albarossa

Spicy and intense. Reminiscent of wines from beyond the Alps, yet deeply Piedmontese at heart

Origin	100% Albarossa, flower cross between Chatus (Nebbiolo di Dronero) and Barbera. Marenco vineyards. Well exposed and vocated.
Wine making	Grapes are manually selected and harvestd in little baskets. The alcoholic fermentation takes place in stainless steel with long skin maceration. After malolactic fermentation the wine ages in oak barrel. The wine is assembled and bottled after 18 months of aging.
Tasting notes	Dark red color with garnet shades; intense, enveloping, complex bouquet with a predominance of fruity sensations along with a component of nutmeg and other spices. Flavor is full, well-structured, persistent and harmonious. Albarossa's fascinating character is captured best after aging.
Pairings and serving	Pairs very well with cheese. Suitable for dishes of red meat, chicken liver or giblets cooked with herbs; also pairs surprisingly well with all varieties of fish cooked with tomatoes, fried in butter or baked. Store the bottle in a cool and dark place. Open 1 hour before service. Serve in big bowl wine glasses at 16-18°C