



Piemonte DOC

Albarossa

Created in 1938, this grape variety has thrived on the hills of Monferrato and the Olivola hill. The Barbera and Nebbiolo grapes come together in a wine with a distinct identity, showcasing a harmonious balance exemplified by the elegance of Bricco dei Guazzi.

GRAPES	100% Albarossa - mix between Nebbiolo and Barbera
AREA	Monferrato alessandrino – Olivola.
AGEING	12 months barrique, 12 months in 20 hl barrels and at least 12 months of bottle
VINTAGE	2019
ANALYSIS DATA	Alcohol 16% vol.
AGEING POTENTIAL	8-10 years
	Contains Sulfites

PRODUCTION AREA

Mandola and President a vineyard: crus registered by Luigi Veronelli, facing south. The marly, calcareous and tuffaceous soil allows deep rooting, ensuring the ripening of the grapes even in the absence of irrigation. Campone vineyard: north-west exposure, where white marls alternate with areas richer in iron and clay.

TASTING

COLOUR: The color is intense, deep, almost impenetrable ruby. BOUQUET: The nose is immediately warm and enveloping, with intense hints of blueberry, small red berries and notes of roasting and leather.

WINEMAKING

The overripe harvest of the grapes softens Nebbiolo's peculiar tannins and Barbera's acidity. The must obtained from the pressing - destemming phase is left to macerate for a week in contact with the skins, in large stainless steel tanks, at a temperature between 25° and 28° C.

PAIRINGS

It pairs magnificently with the most representative dishes of Monferrato cuisine, especially those featuring meat.

PRIZES AND AWARDS

GAMBERO ROSSO 2 BICCHIERI

JAMES SUCKLING.COM 90

BIBENDA 4 GRAPPOLI



BOLLINO ROSSO

Jancis Robinson 14.5



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