



ALBAROSSA, LA PIEVE

ALBAROSSA, THE NATIVE GRAPE

Albarossa is a Piedmontese grape varietal obtained by a crossbreed of Nebbiolo di Dronero (Chatus) for Barbera created in 1938 by Professor Giovanni Dalmasso. This grape variety was called with the name of Albarossa. In the past ten years, Albarossa became significantly widespread for the first time with new vineyards being planted with pure Albarossa grapes and with the recognition of the DOC appellation.

We decided to confide in this variety and since 2008 we produce our Albarossa wine from our Cocconato vineyard.

Rosingana is the half-hill that, from the Pieve farm of Cocconato, gently slopes to the fields of Marcellina. The vineyards are warm, facing southwest, with limestoned fertile soils that yield the most deep, coloured and structured wines of our winery.

VINEYARD

Varietal: Albarossa 100%
Vineyard: Rosingana, in Cocconato
Altitude: 350 metres a.s.l.
Soil: clay and limestone
Vine training technique: low spurred cordon
Exposure: South-West

VINIFICATION

From fully riped grapes, the fermentation of this wine lasts about ten days. The wine, which is mostly very colourful, is then left resting within steel vats with periodic transfers and bottled only one year after the harvest. Care and attention during Albarossa vinification are fundamental to control its strength and exuberance and avoid harsh tannins.

WINE

Monferrato is the best territory for fragrant and fruity wines as Albarossa; gorgeous red colour, dark and intense, fresh and fruity nose with scents of red fruit compote. The mouth is strong and enveloping with round tannins. The alcohol content enhances its sweetness sensation. It is a well structured wine that matches well with brown stock or truffle risotto, as well as red meats and cheese.