

CONVENTO CAPPUCCINI



Albarossa

Varietal: 100% Albarossa

Alcohol: 14% by vol.

pH: 3,57

TA: 6,30

Harvest: Late September

Soil exposition: South

Altitude: 239 m

Production yield: 3,5 Tons per acre

Packaging: 6 or 12 bottles per case

Vinification: During harvest, the fruit is de-stemmed and placed into stainless steel tanks where the primary fermentation process begins. Once the superior color is achieved to express deep ruby red hues, the Albarossa is racked in stainless steel tanks where it rest and develops a malolactic fermentations which refines its taste.

Aging: Albarossa is divided into two lots to be aged for one year in French Oak barrels. After aging, the wine is then blended together for bottling.

Tasting Notes: Albarossa's vine was created in 1938 by Prof. G. Dalmasso, crossing Barbera and Nebbiolo vines. It has a deep ruby red color, intense bouquet, spicy notes, and is full bodied with a long persistent finish. Best paired with red meats, game and cheeses. Serve at room temperature

