

## PIEMONTE DOC ALBAROSSA Autenzio 2016

TYPE: DRY RED WINE

AREA: LANGHE - MONFORTE D'ALBA (CN)

VARIETY: ALBAROSSA 100% (Barbera x Nebbiolo di Dronero)

Wine obtained from our estate *Albarossa* grapes.

### CHARACTERISTICS OF THE VINEYARD

SITE: Monforte d'Alba

SURFACE: 0.4 hectares

ALTITUDE: about 480 meter

EXPOSURE: East

SOIL: clayey calcareous (Elveziano)

CANOPY SYSTEM: Guyot VSP

DENSITY: 5000 plants/hectare

AGE OF THE VINEYARD: 19 years

HAND PICKED

2016 production: 2068 bottles 0.75 L  
30 magnum 1.5 L

Alcohol: 14.60 % by vol.

Total acidity: 5.84 grams per liter

Net dry extract: 29.3 grams per liter

Total sulphurs dioxide: 138 mg/L

### ENOLOGY

Vinification begins after a manual harvest in crates, starting with immediate stalk removal, followed by four pump overs a day for the first week. Maceration lasts ten days. After the racking, decanting and the malolactic fermentation have occurred, the wine is then put to stand in different aged French oak barrels for thirty months. Bottled in December 2018.

### TASTING NOTE

Piemonte DOC Albarossa *Autenzio* is a particularly well structured and full-bodied wine, with a noticeable and well-balanced acidity and alcoholic content. It's fragrant and pleasantly tannic.

### FOOD PAIRINGS

It can be paired with first courses as well as meat, cheese and cold meats and should be tried with polenta and cheese.

