



PIEMONTE
DENOMINAZIONE DI ORIGINE CONTROLLATA
ALBAROSSA

Albarossa wine is a crossbreed between Nebbiolo of Dronero (Chatus) and Barbera studied in 1938 by Professor Dalmasso and experimented approximately 60 years later in the “Tenuta Canonona” (vine-growing and wine experimental centre of the Piedmont Region).

Albarossa has a deep-ruby-red colour, its flavour has a hint of intense red fruit aroma, spices and a characteristic vegetable note. It has a powerful structure, characterised by a pleasant freshness, a balanced tannin sensation, great softness and excellent aromatic persistence.

Category: Denomination of controlled origin

Service temperature: 18-20° C

Vintage: 2020

Alcohol: 15 % vol.

Ageing: 10 months in big oak barrel