



MARENCO



ALBAROSSA

PIEMONTE DOC ALBAROSSA

GRAPES 100% Albarossa, flower cross between Chatus (Nebbiolo di Dronero) and Barbera.

ORIGIN Albarossa vineyards, in Strevi and Cassine. Well exposed and vocated.

WINE MAKING Grapes are manually selected and harvestd in little baskets. The alcoholic fermentation takes place in stainless steel with long skin maceration. After malolactic fermentation the wine ages in oak barrel sized 225 and 1500 litres. The wine is assembled and bottled after 18 months of aging.

TASTING NOTES Dark red color; intense, enveloping, complex bouquet with a predominance of fruity sensations along with a component of nutmeg and other spices. Flavor is full, well-structured, persistent and harmonious. Albarossa's fascinating character is captured best after aging.

PAIRINGS Pairs well with charcuterie, boiled meat, stews, roasts, and ripe cheeses. Suitable for dishes of red meat, chicken liver or giblets cooked with herbs; also pairs surprisingly well with all varieties of fish cooked with tomatoes, fried in butter or baked.

SERVING SUGGESTION Store the bottle in a cool and dark place. Open 1 hour before service. Serve in big bowl wine glasses at 18°C