

# Ventidue



## Piemonte

### Denominazione di Origine Controllata

## Albarossa

**Grape variety:** albarossa 100%

**Grapes:** 100% of property

**Alcohol content:** 14,5% Vol

**Vintage:** 2020

**Organoleptic judgement:** wine with an intense, almost impenetrable red color, a strong hint of red fruit and spices on the nose. It is a full-bodied, structured wine with a strong impact on the palate.

**Notes:** Albarossa is a profoundly innovative wine, the grape variety is a cross between Barbera and Nebbiolo.

In winter, Guyot pruning is carried out, then the soil is worked to aerate the deep layers and replenish the water reserves of the vines. In summer, thinning is carried out to obtain ripe grapes for harvest.

**Winemaking:** The harvest takes place manually. Maceration lasts 7-8 days at a controlled temperature in a stainless steel tank. During maceration, several pumpovers are carried out.

**Aging:** the wine is left to rest in steel barrels for at least 18 months and then in the bottle.

**Pairing:** goes well with risottos, mature cheeses, beef and game.

**Service:** ideal serving temperature between 18°C and 20°C