



PIEMONTE ALBAROSSA

DENOMINAZIONE DI ORIGINE CONTROLLATA

RAY

“Unique like a red diamond,”

- .. Region: Piemonte, Italy
- .. Grape variety: 100% Albarossa
- .. Alcohol: 14%

- .. Style: Red Dry
- .. Serving temperature: 14-16 °C
- .. Suggested glass: Tulip



Deep ruby, embellished with typical purple hues, this Albarossa has a deep and wide bouquet, tickling the senses with red fruits and vegetal notes.

Albarossa is a rare grape, born from the marriage between Barbera X Nebbiolo di Dronero. An autochtone grape with great potential, whose cultivation is carried out by a few wineries only. Our interpretation involves twelve months of aging in steel, followed by twelve more months in bottle.

Warm, soft, vigorous, its personality is revealed in the abundance of red fruits, exotic spices, vegetal notes, evolving over time with surprising complexity. The harmony between the velvet tannins and the alcohol accompanies its intense persistence. This modern wine is at its best with red meat, pasta, and tasty dishes. Try it with Punjabi or Szechuan cuisine!



Accolades and Awards

Mundus Vini:	Gold Medal
Il Gambero Rosso:	2 Bicchieri
Decanter Awards:	Bronze Medal
Luca Maroni:	94 pts
Il Golosario:	Top wine
Guida Vini Veronelli:	88 pts
Torchio D'Oro:	Best of Show
Vini Buoni d'Italia:	4 Stars