



.: PIEMONTE DOC ALBAROSSA | RED DRY

RAY

.: REGION

Piedmont

.: VINEYARD

"Cascina Rossa" | Facing South

.: GRAPES

100% Albarossa

.: ALCOHOL

14%

.: WINEMAKING

Albarossa is a rare grape variety, the brainchild of Prof. Dalmasso – famous pioneer of modern viticulture - who in 1938 crossed Nebbiolo di Dronero x Barbera, obtaining a grape with great potential, a complex maturation, whose cultivation is now in the hands of few wineries only. The manual harvest takes place in several stages, to enhance freshness and aromas. After the crushing-stemming and the slow extraction of color, the must is separated for fermentation and malolactic fermentation in thermo-controlled stainless-steel vats, where ultimately refines until summertime, when it's finally blended to rest in bottle, where it ages for 12 to 18 more months.



.: COLOR

Intense ruby with purple flashing.

.: NOSE

Deep and wide bouquet, gathers the best smells of both "parents", tickling the senses with a dance of fresh red fruit, vegetable, tobacco leaf, spices.

.: TASTE

Warm, soft, vigorous, its personality is revealed in the abundance of fruit and exotic spices, evolving over time in unexpected complexity of leather and roasting. The harmony between the velvet tannins and the alcohol accompanies an intense persistence

.: PAIRING

Exclusive wine, rare, eccentric, and very autochthone, shows its characteristics with meat, cheese, lamb, and tasty dishes. Try it with ethnic cuisine!

.: SUGGESTIONS

Dedicated to wine lovers and explorers, the name recalls the warm rays of the sun, indispensable for its slow maturation, its roundness and energy. The stainless-steel fermentation enhances its fresh red fruits, smooth taste.



16-18 °C



LARGE
TULIP



8-10 YEARS

.: COLLE MANORA s.s.

Strada Bozzola 5, 15044 Quargnento (AL) | Piedmont | ITALY

Tel. +39 0131 219252

www.collemanora.it | info@collemanora.it

.: WINES OF ITALY .:

