

Piemonte D.O.C. Albarossa



Varietal

100% Albarossa



Gradation

from 14% to 14,5% Vol



Density

5.000- 5.500 - Plants / Ha



Soil

Siliceous, calcareous



Production Area

Govone (CN)



Vinification

Steel



Aging

12 months in steel and next aging in bottles



Colour

Very load ruby red, purple reflections



Taste

Slightly tannic, velvety, harmonic



Serving Temperature

18° -20 °



Pairings

First courses with meat, red meat, cheese, seasoned, game



Packaging

in 6 bottles cartons 528 bottles - 8 layers for 11 cartons per layer , about 715 kg

Pallet dimension: 80x120cm



0,75 cl



1,50 cl

