

Davide Canina

PIEMONTE ALBAROSSA "PARCELLA 269" DOC



Wine technical sheet

Grapes: 100% Albarossa (from a selection of grapes within the parcel) Vineyard: Bricco Cantamessa Area: Govone - Cuneo - Roero - Piedmont Plot Number: 269 Plot extension: 0.7 ha Soil: loamy clay soil (55,86% silt and 15,1% sand), 28,1% clay. Normal supply of total limestone 116 g / Kg Exposure: West

Processing data

Harvest: hand picked in box Maceration: 15 days on skins Aging: 12 months in 500 LT Tonneaux and 10 months in bottles before the start on the market Amount of bottles: 2500 Serving temperature: 15/16 °C

Wine tasting

The wine shows a beautiful deep ruby red color with violet notes. The nose has a nice blackberry fruit. The balsamic note, officinal herbs and spicy (clove, juniper) are very intense. The mouthfeel sensation its a good balance between freschness and tannin. The aftertaste is peristant with balsamic and spicy notes already in the aroma bouquet.

